

PREMIER GRAND CRU CLASSÉ

2017 VINTAGE

Organic certified by FR-BIO-10

Harvest dates 14/09 – 29/09/2017

> Yield 26 hl/ha

Fermentation

in wooden vats for 30 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (60%) on the lees

Blend

70% Merlot 30% Cabernet Franc



Vignobles Comtes von Neipperg