

CLOS MARSALETTE

P E S S A C - L E O G N A N

2024 VINTAGE

Harvest dates

18/09 – 28/09/2024 (Rouge)

12/09 – 17/09/2024 (Blanc)

Yields

47 hl/ha (Rouge)

50 hl/ha (Blanc)

Vatting (Rouge)

In wooden and concrete vats for 22 days. Extraction by pigeage (punching down the cap)

Elevage

In oak barrels (25% new), on fine lees (Rouge)

In stainless steel vats (30%) and oak barrels (20% new) (Blanc)

Assemblage

40% Merlot – 58% Cabernet Sauvignon – 2% Cabernet Franc (Rouge)

54% Sauvignon Blanc – 46% Sémillon (Blanc)



Vignobles Comtes von Neipperg