

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2010 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
14/10 and 15/10/2010

Yield

30 hl/ha

Fermentation

in wooden vats for 28 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (75%) on the lees for 15 months. No fining or filtering

Bottling

Château-bottled in April 2012

Blend

95% Merlot
5% Cabernet Franc

Alcohol content

14.5%



Vignobles Comtes von Neipperg