

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

AOC SAINT-EMILION GRAND CRU

Vineyard

Terroir: clay-limestone and Fronsac molasse on the upper part of the slope, clay-sand at the foot of the slope

Vineyard area currently in production: 10.32 hectares

Grape varieties: 90% Merlot, 5% Cabernet Franc, 5% Cabernet Sauvignon

Average age of the vines: 35 years

Winemaking

Harvesting: by hand, into small crates to avoid bruising

Sorted before and after destemming

No crushing. The grapes arrive on a conveyor belt

Fermentation: in temperature-controlled wooden vats for 22-30 days depending on the vintage

Extraction par pneumatic pigeage (punching down the cap)

Malolactic fermentation and ageing: in new oak barrels (80 to 100%) on the lees

Fining and filtering as necessary, depending on the vintage

Duration of barrel ageing: 15-20 months

Sales

Via the Bordeaux wine trade



Vignobles Comtes von Neipperg