

CLOS MARSALLETTE

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

2019 VINTAGE

Harvest dates

20/09 – 05/10/2019 (Rouge)

12/09 – 14/09/2019 (Blanc)

Yields

54 hl/ha (Rouge)

56 hl/ha (Blanc)

Vatting (Rouge)

In wooden and concrete vats for 28 days. Extraction by pigeage (punching down the cap)

Elevage

In new oak barrels (35%), on fine lees (Rouge)

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

Assemblage

50% Merlot – 49% Cabernet Sauvignon – 1% Cabernet Franc (Rouge)

53% Sauvignon – 47% Sémillon (Blanc)



Vignobles Comtes von Neipperg