

CLOS MARSALLETTE

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

2020 VINTAGE

Harvest dates

14/09 – 18/09/2020 (Rouge)

24/08 – 26/08/2020 (Blanc)

Yields

22 hl/ha (Rouge)

26,5 hl/ha (Blanc)

Vatting (Rouge)

In wooden and concrete vats for 21 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

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

60% Sauvignon – 40% Sémillon (Blanc)



Vignobles Comtes von Neipperg