

# CLOS MARSALETTE

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

## 2021 VINTAGE

### Harvest dates

22/09 – 10/10/2021 (Rouge)

14/09 – 15/09/2021 (Blanc)

### Yields

45 hl/ha (Rouge)

26 hl/ha (Blanc)

### Vatting (Rouge)

In wooden and concrete vats for 23 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 (25% new) (Blanc)

### Assemblage

44% Merlot – 55% Cabernet Sauvignon – 1% Cabernet Franc (Rouge)

60% Sauvignon – 40% Sémillon (Blanc)



Vignobles Comtes von Neipperg