

# 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:** 13.07 hectares (32,12 acres).

**Grape varieties:** 80% Merlot, 20% Cabernet Franc.

**Average age of the vines:** 35 years.

## Winemaking

**Harvesting:** By hand, into small crates to avoid bruising.  
Sorting before and after destemming.  
No crushing. The grapes arrive on a conveyor belt.

**Fermentation:** In temperature-controlled wooden vats for 22 to 30 days depending on the vintage.  
Extraction by pneumatic pigeage (punching down the cap).

**Malolactic fermentation and ageing:** In new oak barrels (up to 80%) on fine lees.  
Fining and filtering as necessary, depending on the vintage.

**Duration of barrel ageing:** 18 months.

## Sales

Via the Bordeaux wine trade.



Vignobles Comtes von Neipperg