

# CLOS MARSALLETTE

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

## 2017 VINTAGE

### Harvest dates

14/09 – 25/09/2017 (Rouge)

13/09/2017 (Blanc)

### Yields

22 hl/ha (Rouge)

7 hl/ha (Blanc)

### Vatting (Rouge)

In wooden and concrete vats for 23 days. Extraction by pigeage (punching down the cap)

### Elevage

In new oak barrels (40%), on fine lees (Rouge)

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

### Assemblage

70 % Cabernet Sauvignon - 25 % Merlot - 5 % Cabernet Franc (Rouge)

80 % Sauvignon – 20 % Sémillon (Blanc)



Vignobles Comtes von Neipperg