

# CLOS MARSALETTE

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

## 2023 VINTAGE

### Harvest dates

12/09 – 22/09/2023 (Rouge)

01/09 – 03/09/2023 (Blanc)

### Yields

45 hl/ha (Rouge)

56 hl/ha (Blanc)

### Vatting (Rouge)

In wooden and concrete vats for 25 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

43% Merlot – 55% Cabernet Sauvignon – 2% Cabernet Franc (Rouge)

56% Sauvignon Blanc – 44% Sémillon (Blanc)



Vignobles Comtes von Neipperg