

# CLOS DE L'ORATOIRE

GRAND CRU CLASSE

## 2017 VINTAGE

### Harvest dates

26/09 to 02/10/2017

### Yield

11 hl/ha

### Fermentation

in wooden vats for 30 days. Extraction by pneumatic pigeage (punching down the cap)

### Ageing

in new oak barrels (50%) on the lees for 15 months. No fining

### Bottling

Château-bottled on the 28<sup>th</sup> of June 2019

### Blend

90% Merlot

10% Cabernet Franc

### Alcohol content

13.5%



Vignobles Comtes von Neipperg