

# CLOS DE L'ORATOIRE

GRAND CRU CLASSE

## 2022 VINTAGE

Organic certified by FR-BIO-10

### Harvest dates

13/09 to 23/09/2023

### Yield

47 hl/ha

### Fermentation

in wooden vats for 27 days. Extraction by pneumatic pigeage (punching down the cap)

### Ageing

in new oak barrels (30%) on the lees

### Blend

80% Merlot  
20% Cabernet Franc



Vignobles Comtes von Neipperg