

CLOS MARSALLETTE

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

2022 VINTAGE

Harvest dates

22/09 – 07/10/2022 (Rouge)

14/09 – 15/09/2022 (Blanc)

Yields

34 hl/ha (Rouge)

45 hl/ha (Blanc)

Vatting (Rouge)

In wooden and concrete vats for 21 days. Extraction by pigeage (punching down the cap)

Elevage

In oak barrels (30% new), on fine lees (Rouge)

In stainless steel vats (30%) and oak barrels (25% new) (Blanc)

Assemblage

50% Merlot – 49% Cabernet Sauvignon – 1% Cabernet Franc (Rouge)

55% Sauvignon – 45% Sémillon (Blanc)



Vignobles Comtes von Neipperg