

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

AOC SAINT-EMILION GRAND CRU

Vineyard

Terroir: Clay-limestone and Fronsac molasse on the upper part of the slope, clay-sand at the foot of the slope.

Vineyard area currently in production: 13.07 hectares (32,12 acres).

Grape varieties: 80% Merlot, 20% Cabernet Franc.

Average age of the vines: 35 years.

Winemaking

Harvesting: By hand, into small crates to avoid bruising.
Sorting before and after destemming.
No crushing. The grapes arrive on a conveyor belt.

Fermentation: In temperature-controlled wooden vats for 22 to 30 days depending on the vintage.
Extraction by pneumatic pigeage (punching down the cap).

Malolactic fermentation and ageing: In new oak barrels (up to 80%) on fine lees.
Fining and filtering as necessary, depending on the vintage.

Duration of barrel ageing: 18 months.

Sales

Via the Bordeaux wine trade.



Vignobles Comtes von Neipperg