

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2023 VINTAGE

Organic certified by FR-BIO-10

Harvest dates

21/09 to 25/09/2023

Yield

44 hl/ha

Fermentation

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

Ageing

75% in oak barrels (30% new) on the lees. 25% in wooden and concrete vats

Blend

75% Merlot
25% Cabernet Franc



Vignobles Comtes von Neipperg