

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2024 VINTAGE

Organic certified by FR-BIO-10

Harvest dates

24/09 to 08/10/2024

Yield

40 hl/ha

Fermentation

in wooden and concrete vats for 26 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

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

Blend

80% Merlot
20% Cabernet Franc



Vignobles Comtes von Neipperg