CHÁTEÁU canon.la.Gaffeliere

## PREMIER GRÁND CRU CLÁSSÉ



First vintage Organic Certified by FR-BIO-10

Harvest dates 25/09 to 09/10/2014

> Yield 24 hl/ha

Fermentation in wooden vats for 35 days. Extraction by pneumatic pigeage (punching down the cap)

> Ageing in new oak barrels (70%) on the lees for 17 months. No fining

> > Bottling Château-bottled on the 1<sup>st</sup> of June 2016

> > > Blend 55% Merlot 37% Cabernet Franc 8% Cabernet Sauvignon

> > > > Alcohol content 13.5%



## Vignobles Comtes von Neipperg

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