

# 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