



# CHÂTEAU FEYTIT-CLINET

*Famille Chasseuil*

## Château Feytit-Clinet 2023

Superficy : **6.32 ha**

Soil type : **gravel and gravel on clay**

Net yields (hls/ha) : **41 hl/ha**

**Manual harvest**

Harvest dates : **September 11 to September 24**

Types of vats : **Rectangular concrete**

Cold pre-fermentary maceration **3 days at 10 degrees**

Maceration duration including fermentation : **3 to 4 weeks**

**Malolactic fermentation in barrels**

Lees breeding : **2 months Sticking**

Barrel ageing: 15 months (**70% new oak and 30% one year old**)

Blend : **Merlot 88% Cabernet Franc 12%**

Alcohol level: **14.1%**

Production of great wine in bottles in this vintage: **18 000 bottles**

Planting density : **7150 feet/hectare**

Average age of vines : **34 years**

Planted : **Merlot 90% Cabernet Franc 10%**



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