

Clos Marsalette

Pessac Léognan Red

*Very aromatic , well-balanced, full and pleasant wine with a great length in mouth.
To taste over saucy fish*

LOCATION : In the city of Martillac, on very beautiful gravelly slopes. The estate belongs to the Comte de Neipperg (Canon La Gaffeliere), to Mr Boutemy, owner of Ch. Haut Lagrange in Pessac Leognan and to Mr Sarpoulet, expert in geometrics in La Brede.

VINEYARD AREA : 6,5 hectares

SOIL : Very homogeneous gravelly, stony, and sandy soil which give to the wine finesse and elegance. Complex subsoil of sea sediments composed of sands more or less clayey, tawny sands and rainbow-coloured clays.

GRAPE VARIETIES : 45 % Merlot - 55 % Cabernet Sauvignon

Average age of vines: 25 years old

HARVESTING : Small yields (7700 stocks per hectare).

Green harvest, double leaf-removals – Hand picking at full ripeness, double sorting out in the vines and in the cellar

WINEMAKING : Traditional vinification in small thermoregulated concrete vats and oak vats with vatting during 18 to 24 days.

Stephane de Renoncourt is the consultant

AGEING : During 12 months in new oak barrels

