

CLOS DE L'ORATOIRE

GRAND CRU CLASSE

2025 VINTAGE

Organic certified by FR-BIO-10

Harvest dates

10/09 to 22/09/2025

Yield

34 hl/ha

Fermentation

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

Ageing

75% in oak barrels (20% new) on the lees. 25% in wooden and concrete vats

Blend

80% Merlot
20% Cabernet Franc



Vignobles Comtes von Neipperg