

## CLOS MARSALETTE



PESSAC-LEOGNAN

## AOC Pessac-Léognan

## VINEYARD

## SOIL

## AVERAGE AGE OF THE VINES

## GRAPE VARIETIES

## PRODUCTION

## WINEMAKING

## AGEING

6,26

Gravel

10 years

Rouge : 35% Merlot, 60% Cabernet Sauvignon, 5% Cabernet Franc. - Blanc : 50% Sauvignon Blanc, 50% Sémillon.

NA bottles

Red : In temperature-controlled wooden and concrete vats. - White : In temperature-controlled stainless steel vats.

Red : Malolactic fermentation and barrel ageing in new oak barrels (50%) on the lees, for 15-18 months. - White : Malolactic fermentation and barrel ageing in new oak barrels (50%) on the lees, for 6-9 months.

## FOCUS ON ... Clos Marsalette rouge 2010

The red wines are fruity and well-balanced, round, and very refined. They acquire the typical elegance of the Pessac-Léognan appellation after a few years in bottle.

**PRODUCTION** NA bottles**YIELD** 34 hl/ha**BLEND** 50% Cabernet Sauvignon, 5% Cabernet Franc, 45% Merlot**ALCOHOL** 13,50%**EXCLUSIVITY** Mainland China**PRESS**

"Owned by Stephan von Neipperg, Clos Marsalette is a relatively small 17.5-acre site situated next to Latour Martillac. Made from a blend of 50% Cabernet Sauvignon, 45% Merlot and 5% Cabernet Franc, the 2010 exhibits an opaque ruby/purple hue along with copious notes of graphite, creosote, sweet berry fruit and subtle roasted herbs. Round and expansive on the palate with medium to full-bodied flavors, silky smooth tannins and extraordinary elegance as well as depth, this beauty is a major sleeper of the vintage. Drink it over the next 10-12 years." Robert Parker - May 2011

LA VINTAGE  
COMPANY