CLOS MARSALETTE



Located in Martillac, in the Pessac-Léognan appellation, Clos Marsalette is jointly owned by Count Stephan von Neipperg, La Mondotte and Château Canon La Gaffelière, Premiers Grands Crus Classés B, Clos de l'Oratoire, Grand Cru Classé in Saint-Emilion, as well as Château d'Aiguilhe in the Côtes de Castillon and by Didier Miqueu, Château Soleil at Puisseguin Saint-Emilion.

Clos Marsalette has a magnificient location atop alluvial gravel rises, and the vineyards are looked after with the greatest of care.

VINEYARD SOIL **AVERAGE AGE OF THE VINES GRAPE VARIETIES**

> PRODUCTION WINEMAKING

> > AGEING





AOC Pessac-Léognan

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

Tisut (uku 25 RP 91-93/100

"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

