

LA MONDOTTE

SAINT-EMILION

1997 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
28/09 and 05/10/1997

Yield

18 hl/ha

Fermentation

in wooden vats for 28 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (100%) on the lees for 18 months. No fining

Bottling

Château-bottled in June 1999

Blend

90% Merlot
10% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg