

LA MONDOTTE

SAINT-EMILION

1999 VINTAGE

Harvest dates

The entire crop was picked on 1 day:
03/10/1999

Yield

20 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 2001

Blend

85% Merlot
15% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg