

# LA MONDOTTE

SAINT-EMILION

## 2008 VINTAGE

### Harvest dates

The entire crop was picked on 3 days:  
17/10, 20/10 and 21/10/2008

### Yield

15 hl/ha

### Fermentation

in wooden vats for 32 days. Extraction by pneumatic pigeage (punching down the cap)

### Ageing

in new oak barrels (100%) on the lees for 17 months. No fining

### Bottling

Château-bottled in May 2010

### Blend

80% Merlot  
20% Cabernet Franc

### Alcohol content

14%



Vignobles Comtes von Neipperg