

LA MONDOTTE

PREMIER GRAND CRU CLASSÉ

2013 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
01/10 and 09/10/2013

Yield

8 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 on the 9th of June 2015

Blend

85% Merlot
15% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg