

LA MONDOTTE

PREMIER GRAND CRU CLASSÉ

2016 VINTAGE

Organic certified by FR-BIO-10

Harvest dates

29/09 to 15/10/2016

Yield

42 hl/ha

Fermentation

in wooden vats for 33 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (70%) on the lees for 17 months. No fining

Bottling

Château-bottled on the 28th of May 2018

Blend

80% Merlot
20% Cabernet Franc

Alcohol content

14%



Vignobles Comtes von Neipperg