

LA MONDOTTE

PREMIER GRAND CRU CLASSÉ

2018 VINTAGE

Organic certified by FR-BIO-10

Harvest dates

20/09 to 05/10/2018

Yield

40 hl/ha

Fermentation

in wooden vats for 35 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (70%) on the lees for 16 months. No fining

Bottling

Château-bottled on the 11th & 12th of June 2020

Blend

75% Merlot
25% Cabernet Franc

Alcohol content

14.5%



Vignobles Comtes von Neipperg