

# LA MONDOTTE

PREMIER GRAND CRU CLASSÉ

## 2014 VINTAGE

First vintage Organic Certified by FR-BIO-10

### Harvest dates

The entire crop was picked on 2 days:  
27/09 and 10/10/2014

### Yield

18 hl/ha

### Fermentation

in wooden vats for 38 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 on the 14<sup>th</sup> of June 2016

### Blend

80% Merlot  
20% Cabernet Franc

### Alcohol content

14%



Vignobles Comtes von Neipperg