

LA MONDOTTE

SAINT-EMILION

1996 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
07/10 and 08/10/1996

Yield

21 hl/ha

Fermentation

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

Ageing

in new oak barrels (100%) on the lees for 24 months. No fining or filtering

Bottling

Château-bottled in November 1998

Blend

100% Merlot

Alcohol content

13.5%



Vignobles Comtes von Neipperg