

# LA MONDOTTE

SAINT-EMILION

## 1997 VINTAGE

### Harvest dates

The entire crop was picked on 2 days:  
28/09 and 05/10/1997

### Yield

18 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 or filtering

### Bottling

Château-bottled in June 1999

### Blend

90% Merlot  
10% Cabernet Franc

### Alcohol content

13.5%



Vignobles Comtes von Neipperg