

LA MONDOTTE

SAINT-EMILION

1998 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
03/10 and 05/10/1998

Yield

20 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 2000

Blend

80% Merlot
20% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg