

# LA MONDOTTE

SAINT-EMILION

## 2003 VINTAGE

### Harvest dates

The entire crop was picked on 2 days:  
18/09 and 27/09/2003

### Yield

15 hl/ha

### Fermentation

in wooden vats for 25 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 2005

### Blend

75% Merlot  
25% Cabernet Franc

### Alcohol content

14.5%



Vignobles Comtes von Neipperg