

LA MONDOTTE

SAINT-EMILION

2004 VINTAGE

Harvest dates

The entire crop was picked on 3 days:
09/10, 13/10, and 20/10/2004

Yield

30 hl/ha

Fermentation

in wooden vats for 32 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 2006

Blend

80% Merlot
20% Cabernet Franc

Alcohol content

14%



Vignobles Comtes von Neipperg