

LA MONDOTTE

SAINT-EMILION

2005 VINTAGE

Harvest dates

The entire crop was picked on 3 days:
30/09, 01/10, and 11/10/2005

Yield

20 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 18 months. No fining or filtering

Bottling

Château-bottled in Mai 2007

Blend

80% Merlot
20% Cabernet Franc

Alcohol content

14.5%



Vignobles Comtes von Neipperg