

# LA MONDOTTE

SAINT-EMILION

## 2007 VINTAGE

### Harvest dates

The entire crop was picked on 2 days:  
11/10, and 15/10/2007

### Yield

25 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 17 months. No fining or filtering

### Bottling

Château-bottled in May 2009

### Blend

80% Merlot  
20% Cabernet Franc

### Alcohol content

13%



Vignobles Comtes von Neipperg