

LA MONDOTTE

SAINT-EMILION

2008 VINTAGE

Harvest dates

The entire crop was picked on 3 days:
17/10, 20/10 and 21/10/2008

Yield

15 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 2010

Blend

80% Merlot
20% Cabernet Franc

Alcohol content

14%



Vignobles Comtes von Neipperg