

LA MONDOTTE

SAINT-EMILION

2010 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
16/10 and 22/10/2010

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 19 months. No fining or filtering

Bottling

Château-bottled in May 2012

Blend

80% Merlot
20% Cabernet Franc

Alcohol content

15%



Vignobles Comtes von Neipperg