

LA MONDOTTE

PREMIER GRAND CRU CLASSÉ

2023 VINTAGE

Organic certified by FR-BIO-10

Harvest dates

19/09 to 30/09/2023

Yield

37 hl/ha

Fermentation

in wooden vats for 35 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

75% in oak barrels (40% new) on the lees, 25% in wooden and concrete vats, for 16 months.

No fining

Bottling

Château-bottled on the 24th of June 2025

Blend

80% Merlot

20% Cabernet Franc

Alcohol content

13.5%



Vignobles Comtes von Neipperg