

LA MONDOTTE

PREMIER GRAND CRU CLASSÉ

2017 VINTAGE

Organic certified by FR-BIO-10

Harvest dates

14/09 to 29/09/2017

Yield

26 hl/ha

Fermentation

in wooden vats for 30 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (60%) on the lees for 15 months. No fining

Bottling

Château-bottled on the 3rd of June 2019

Blend

70% Merlot
30% Cabernet Franc

Alcohol content

14%



Vignobles Comtes von Neipperg