

LA MONDOTTE

PREMIER GRAND CRU CLASSÉ

AOC SAINT-EMILION GRAND CRU

Organic certified by FR-BIO-10 since 2014.

Vineyard

Terroir: Clay-limestone.

Vineyard area currently in production: 4.5 hectares (9,9 acres).

Grape varieties: 75% Merlot, 25% Cabernet Franc.

Average age of the vines: 60 years.

Winemaking

Harvesting: By hand, into small crates to avoid bruising.
Sorting before and after destemming.
No crushing. The grapes arrive on a conveyor belt.

Fermentation: In temperature-controlled wooden vats for 28-35 days depending on the vintage.
Extraction by pneumatic pigeage (punching down the cap).

Malolactic fermentation and ageing: In new oak barrels (100%) on fine lees.
Fining and filtering as necessary, depending on the vintage.

Duration of barrel ageing: 18 months in average.

Sales

Via the Bordeaux wine trade.



Vignobles Comtes von Neipperg