

# LA MONDOTTE

SAINT-EMILION

## 1996 VINTAGE

### Harvest dates

The entire crop was picked on 2 days:  
07/10 and 08/10/1996

### Yield

21 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 24 months. No fining

### Bottling

Château-bottled in November 1998

### Blend

100% Merlot

### Alcohol content

13.5%



Vignobles Comtes von Neipperg