

LA MONDOTTE

SAINT-EMILION

2003 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
18/09 and 27/09/2003

Yield

15 hl/ha

Fermentation

in wooden vats for 25 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (100%) on the lees for 18 months. No fining

Bottling

Château-bottled in June 2005

Blend

75% Merlot
25% Cabernet Franc

Alcohol content

14.5%



Vignobles Comtes von Neipperg