

LA MONDOTTE

SAINT-EMILION

2007 VINTAGE

Harvest dates

The entire crop was picked on 2 days:
11/10, and 15/10/2007

Yield

25 hl/ha

Fermentation

in wooden vats for 32 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (100%) on the lees for 17 months. No fining

Bottling

Château-bottled in May 2009

Blend

80% Merlot
20% Cabernet Franc

Alcohol content

13%



Vignobles Comtes von Neipperg