

LA MONDOTTE

PREMIER GRAND CRU CLASSÉ

2015 VINTAGE

Organic certified by FR-BIO-10

Harvest dates

18/09 to 07/10/2015

Yield

34 hl/ha

Fermentation

in wooden vats for 33 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (80%) on the lees for 17 months. No fining

Bottling

Château-bottled on the 21st of June 2017

Blend

85% Merlot
15% Cabernet Franc

Alcohol content

14.5%



Vignobles Comtes von Neipperg