

# LA MONDOTTE

SAINT-EMILION

## 1999 VINTAGE

### Harvest dates

The entire crop was picked on 1 day:  
03/10/1999

### Yield

20 hl/ha

### Fermentation

in wooden vats for 28 days. Extraction by pneumatic pigeage (punching down the cap)

### Ageing

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

### Bottling

Château-bottled in June 2001

### Blend

85% Merlot  
15% Cabernet Franc

### Alcohol content

13.5%



Vignobles Comtes von Neipperg