

# LA MONDOTTE

SAINT-EMILION

## 2001 VINTAGE

### Harvest dates

The entire crop was picked on 2 days:  
05/10 and 08/10/2001

### Yield

20 hl/ha

### Fermentation

in wooden vats for 27 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 2003

### Blend

85% Merlot  
15% Cabernet Franc

### Alcohol content

13.5%



Vignobles Comtes von Neipperg