

LA MONDOTTE

SAINT-EMILION

2002 VINTAGE

Harvest dates

The entire crop was picked on 1 day:
03/10/2002

Yield

10 hl/ha

Fermentation

in wooden vats for 24 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 2004

Blend

85% Merlot
15% Cabernet Franc

Alcohol content

13%



Vignobles Comtes von Neipperg