

LA MONDOTTE

PREMIER GRAND CRU CLASSÉ

2012 VINTAGE

Harvest dates

09/10 to 18/10/2012

Yield

20 hl/ha

Fermentation

in wooden vats for 35 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

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

Bottling

Château-bottled on the 20th of June 2014

Blend

85% Merlot
15% Cabernet Franc

Alcohol content

14%



Vignobles Comtes von Neipperg