LA MONDOTTE

PREMIER GRAND CRU CLASSÉ

2020 VINTAGE

Organic certified by FR-BIO-10

Harvest dates 18/09 to 26/09/2020

Yield 36 hl/ha

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

> Ageing in new oak barrels (60%) on the lees for 16 months. No fining

> > Bottling Château-bottled on the 21st & 22nd of June 2022

> > > Blend 90% Merlot 10% Cabernet Franc

> > > > Alcohol content 14.5%



Vignobles Comtes von Neipperg