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 21<sup>st</sup> & 22<sup>nd</sup> of June 2022

> > > Blend 90% Merlot 10% Cabernet Franc

> > > > Alcohol content 14.5%



## Vignobles Comtes von Neipperg