LA MONDOTTE

SAINT-EMILION

2011 VINTAGE

Harvest dates

The entire crop was picked on 2 days: 21/09 and 26/09/2011

Yield 18 hl/ha

Fermentation

in wooden vats for 30 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

in new oak barrels (100%) on the lees for 17 months. No fining

Bottling

Château-bottled on the 21st of June 2013

Blend

80% Merlot 20% Cabernet Franc

Alcohol content 13.5%



Vignobles Comtes von Neipperg