

LA MONDOTTE

PREMIER GRAND CRU CLASSÉ

2024 VINTAGE

Organic certified by FR-BIO-10

Harvest dates

23/09 – 05/10/2024

Yield

40 hl/ha

Fermentation

in wooden vats for 24 days. Extraction by pneumatic pigeage (punching down the cap)

Ageing

75% in oak barrels (30% new) on the lees. 25 % in wooden vats

Blend

80% Merlot
20% Cabernet Franc



Vignobles Comtes von Neipperg