

TROPLONG MONDOT

1^{ER} GRAND CRU CLASSE
SAINT-ÉMILION



1990 VINTAGE

SAINT-ÉMILION GREAT CLASSIFIED GROWTH

VINIFICATION

Traditional vinification, alcoholic and malolactic fermentation in stainless steel vats. The ageing was done in new oak barrels (70%) and one-year barrels, and lasted 23 months. Racking through the small bung hole from barrel to barrel, determined by tasting. The final blending is carried out, ageing finished, just before the bottling. A fining was needed for the second wine only.

THE 1990 CAMPAIGN

The reason for the early-ripening of the 1990 was the same as for the 1989 - favourable weather conditions from the beginning of the year until the end of October. Bud-break was very early because of mild weather during the winter. The last days of March and most of the month of April were cold. Overall, May was hot, sunny and with average rainfall. The first signs of flowering were observed between 10th to 12th of May in the earliest ripening plots. June and the first twenty days of July were dry with average temperatures. However, the end of July and the month of August were extremely hot. Rainfall was very low. Grape colour change followed the same pattern as the flowering - slow and spread out. Mid-point of grape colour change was estimated as the 6th August. September was hot and sunny with average rainfall.

The harvest took place from September 20 to October 2. The crop was in perfectly healthy condition, and all the grape varieties, even the late-ripening ones, ripened well, thanks to ideal weather conditions, both during the ripening period and the harvest.

TASTING

The 1990 Troplong Mondot exhibits a deep, rich, ruby-purple colour, an intense and complex bouquet of black fruit, spices and mineral notes. This wine has concentration and a mix of power, finesse and grace, with enough tannins and backbone to ensure great ageing potential.

SITUATION

THE TROPLONG MONDOT VINEYARD
COVERS 33 HECTARES (81 ACRES) ON THE
CLAY-LIMESTONE PLATEAU TO THE EAST
OF THE VILLAGE OF SAINT-ÉMILION

DENSITY OF PLANTATION

6.600 VINES / HA

5.600 VINES / HA

BLEND

85 % MERLOT

15 % CABERNET FRANC AND
CABERNET SAUVIGNON

AVERAGE AGE OF THE VINES

45 YEARS

YIELD 1990

37 HECTOLITRES PER HECTARE

PRODUCTION AFTER BLENDING

TROPLONG MONDOT : 110.000 BOTTLES

MONDOT : 11.980 BOTTLES

ALCOHOL DEGREE ON BOTTLE

13,5°

SECOND WINE

MONDOT

OWNERS

XAVIER PARIENTE

CHRISTINE VALETTE-PARIENTE

CELLARMASTER

JEAN PIERRE TALEYSON

VINEYARD MANAGER

RÉMY MONRIBOT

SALES & MARKETING

MANAGER

MYRIAM RUER