

TROPLONG MONDOT

1^{ER} GRAND CRU CLASSE
SAINT-ÉMILION

2000 VINTAGE

GREAT CLASSIFIED GROWTH OF SAINT-ÉMILION



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 OLD

2000 YIELD

37.6 HECTOLITRES PER HECTARE

PRODUCTION AFTER BLENDING

TROPLONG MONDOT: 86,000 BOTTLES
MONDOT: 19,000 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

VINIFICATION

Traditional vinification, carried out in small, temperature-controlled stainless steel vats. Pumping over or rack and return (délestage). 18 to 24 days vatting. Use of bleedings, from 10 to 15 % depending on the vats. The free-run wine was passed into new barrels for malo-lactic fermentation. The ageing on fine lees lasted 17 months in a majority of new oak barrels. Racking through the small bunghole from barrel to barrel, determined by tasting. The final blending is carried out, ageing finished, just before the bottling. No fining for the first wine, but a filtration was done before bottling.

THE 2000 CAMPAIGN

2000 was a year with averagely high temperatures and extra sunshine and rain. April was hot and very wet. May and June were hot with average rainfall. At the beginning of June, the flowering process went well and finished quickly. July was cool and wet. The beginning of August was hot with some days of rain; then the end of the month was very hot, bringing vine vegetation growth to a stop.

In September, hot fine weather set in, providing perfect conditions for the ripening of the grapes. The harvest was hand-picked and took place from September 25 to October 6, 2000.

TASTING

A fabulous vintage, revealing a deep ruby red hue and layers of black fruit on the nose intermixed with minerals and a floral touch. Lovely concentration on the palate in a velvety unctuous mouth-feel, with power that takes away none of the elegance. A few more years of patience are required before drinking this voluptuous wine.