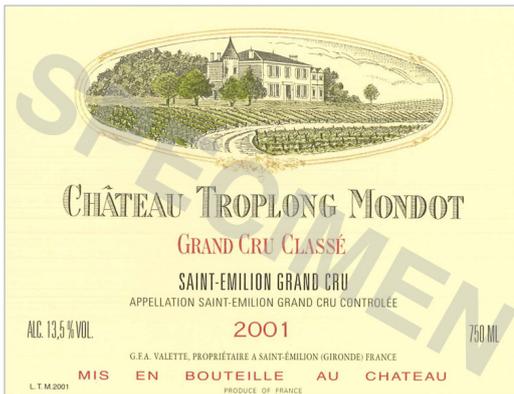


# TROPLONG MONDOT

1<sup>ER</sup> GRAND CRU CLASSE  
SAINT-ÉMILION

## 2001 VINTAGE

### SAINT-ÉMILION GREAT CLASSIFIED GROWTH



#### 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

40 YEARS OLD

#### 2001 YIELD

26.6 HECTOLITRES PER HECTARE

#### PRODUCTION AFTER BLENDING

TROPLONG MONDOT: 62,250 BOTTLES  
MONDOT: 11,000 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). 21 to 28 days vatting. Practice of Bleeding from 10 to 15 % on some vats for production of Clairet. The free-run wine went 100 % into new barrels from 8 different coopers. The malo-lactic fermentation was done in barrels. The ageing on fine lees lasted 15 months and a half. 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.

#### THE 2001 CAMPAIGN

2001 began with a very wet and mild winter. Bud-break occurred during the second week of March. A fine month of May brought about a fast, even flowering process during the end of May and beginning of June. The first half of July was rainy. In August, the grape colour change was late and uneven. In mid-August, the anticyclone returned bringing hot, dry weather and heat-wave conditions. In September, the temperatures were low with normal rainfall. This mild winter, followed later by a wet July, resulted in a late vintage. The harvest took place from October 4 to October 11, 2001.

#### TASTING

Not far off the remarkable quality of the 2000 vintage, the 2001 is a harmoniously balanced, elegant wine revealing aromas of black fruits, crème de cassis and liquorice. Fleshy and savoury on the palate, it displays superb texture and concentration, and full, rounded sweet tannins. Already showing great harmony and balance, this wine can be enjoyed now or cellared for another 5 or 6 years.