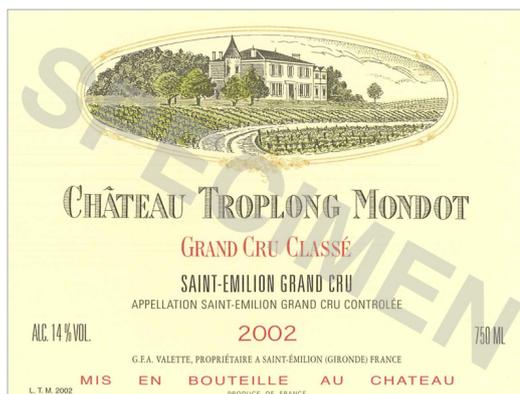


TROPLONG MONDOT

1^{ER} GRAND CRU CLASSE
SAINT-ÉMILION

2002 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

37 YEARS OLD

2002 YIELD

33.6 HECTOLITRES PER HECTARE

PRODUCTION AFTER BLENDING

TROPLONG MONDOT: 65,000 BOTTLES
MONDOT: 11,000 BOTTLES

ALCOHOL DEGREE ON BOTTLE

14°

SECOND WINE

MONDOT

OWNERS

XAVIER PARIENTE
CHRISTINE VALETTE-PARIENTE

CELLARMASTER

JEAN PIERRE TALEYSON

VINEYARD MANAGER

RÉMY MONRIBOT

SALES & MARKETING

MANAGER

MÝRIAM 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 20 % on some vats. 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 17 months. Racking through the small bunghole from barrel to barrel, determined by tasting. The final blending is carried out, ageing finished, just before the bottling. Fining with eggs white.

THE 2002 CAMPAIGN

The 2002 season was overall dry and cold.

The months of January to April benefited from mild temperatures of around 1 to 2°C above the annual averages. Bud-break occurred one week ahead of normal. In May, rainfall was higher than normal, and temperatures were lower, which slowed down the ripening process. June was hot and dry with rain during the first four days of flowering which caused problems of fruit setting (couleur). After a normal month of July, August was very wet and cold. However, exceptionally fine weather during September with sunshine accelerated the ripening process of the grapes. The harvest took place from October 4 to 12, 2002 in perfect weather conditions provided by an Indian summer that lasted until the middle of October.

TASTING

A lovely purple-red colour. Clean, intense, spicy and quite fresh on the nose. A very fine entry on the palate, dense and unctuous with a good balance between fruit, oak and tannins. This is a well balanced wine, displaying a lovely array of perfumed and elegant aromas. Excellent ageing potential - an amazing bottle!