

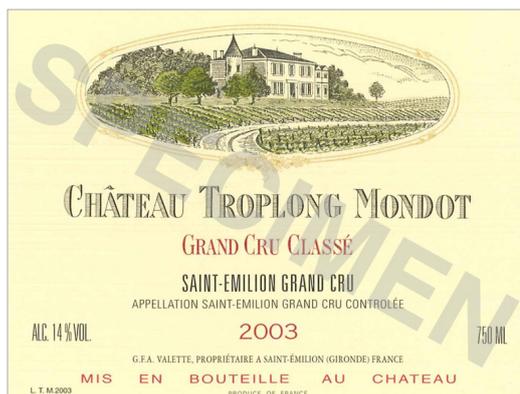
## TROPLONG MONDOT

1<sup>ER</sup> GRAND CRU CLASSE

SAINT-ÉMILION

## 2003 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

80 % MERLOT  
10 % CABERNET FRANC  
10 % CABERNET SAUVIGNON

#### AVERAGE AGE OF THE VINES

35 YEARS OLD

#### 2003 YIELD

21 HECTOLITRES PER HECTARE

#### PRODUCTION AFTER BLENDING

TROPLONG MONDOT: 47.000 BOTTLES  
MONDOT: 3.000 BOTTLES

#### SECOND WINE

MONDOT

#### ALCOHOL DEGREE ON BOTTLE

14°

#### 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 on 75% of the 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 16 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 2003 CAMPAIGN

2003 was the year of the scorching heat-wave, with a small crop and a record early picking. It was a great vintage for Merlot planted on heavy, cold soils and Cabernets unaffected by hydric stress! From December 2002 to May 2003, the budding was two weeks in advance of a normal year. Then, the drought set in, with lower rainfall than average. In April, we carried out a de-budding. The vines then flowered early, at the end of May. The month of June had a concentrated rainy period during the first four days of the month and then boiling weather with temperatures 3°C higher than the normal averages. July was similar to June with the rain concentrated at the end of the month. Crop thinning and de-leafing were then carried out. August was very dry, with temperatures 5°C higher than normal. September was also very dry, but with normal seasonal temperatures. Each stage of the vine's growing season was therefore ahead of schedule and promised an early harvest.

The picking took place from Friday September 12th to Saturday, September 20th. The grapes were picked manually with an added sorting table for extra selection in the vat cellar.

#### TASTING

An ink-purple, ruby hue. A subtle, racy nose of black fruits together with notes of toast and sweet spices. Fleshy on the palate with flavours of ripe fruit and with velvety tannins. A touch of spearmint in the finish provides lovely balance. A long, gentle lingering finish. To be kept for at least 10 years.