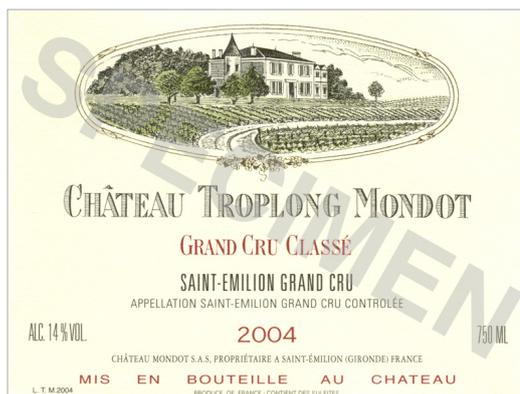


# TROPLONG MONDOT

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

90 % MERLOT

5 % CABERNET FRANC

5 % CABERNET SAUVIGNON

## AVERAGE AGE OF THE VINES

35 YEARS OLD

## 2004 YIELD

46 HECTOLITRES PER HECTARE

## PRODUCTION AFTER BLENDING

TROPLONG MONDOT: 87.800 BOTTLES

MONDOT: 29.000 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

MYRIAM RUER

## 2004 VINTAGE

### SAINT-ÉMILION GREAT CLASSIFIED GROWTH

## VINEYARD MANAGEMENT

Traditional viticulture combined with an environmentally-friendly approach (no weed killers, chemical fertilizers nor pesticides). Ploughing, Cordeau bordelaise pruning (leaving two canes). De-budding in the springtime. De-leafing in July, followed by crop thinning to enhance optimal ripening of the grapes. Hand-picking with harvesting dates based on 3 criteria: ripeness checks, tasting of berries, differences of the estate's various terroirs.

## VINIFICATION

Traditional vinification, carried out in small, temperature-controlled stainless steel vats. Pumping over or rack and return (délestage). 21 to 28 days vatting. The free-run wine goes 75 % into new barrels. The malo-lactic fermentation is done in barrels. The ageing on fine lees lasted 14 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.

## THE 2004 CAMPAIGN

At the beginning of 2004, the cold, dry winter weather stretched into March and caused a delay in bud-break. In April, alternate mild, sunny days and cool rainy ones slowed down vine vegetation growth. In June, the sunshine and hot weather brought about an explosive, exceptional flowering in large quantity. The months of June and July were the driest of the four previous years and provided favourable hydric conditions in the lead-up to grape-colour change. August had alternate days of high temperatures and sudden returns to cool weather with some rainfall. The exceptionally fine conditions in September with normal rainfall of 40mm enabled the grapes to attain a good balance between freshness and concentration. 2004 was quite a late-ripening year with the harvest taking place from the 4th to the 17th October, 2004. The 2004 vintage was able to take advantage of favourable weather conditions and produce quality grapes.

## TASTING

The 2004 Troplong Mondot exhibits a dark colour with light purple glints. The nose is powerful and harmonious with spicy, floral notes mingling with red berry fruit aromas and a touch of liquorice that is characteristic of the terroir. On the palate, the wine is supple and mellow, with firmness on the mid-palate, refreshing acidity, velvety tannins and a classy finish. Full-bodied and beautifully ripe, the wine is powerful but very well balanced. A long, ample and racy wine: a classic vintage.