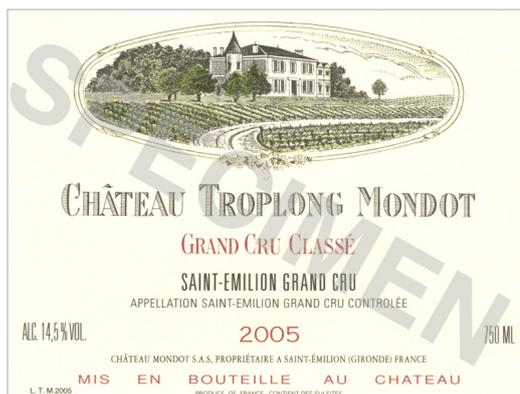


## TROPLONG MONDOT

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



## 2005 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

This is carried out in small, temperature controlled stainless steel vats. Traditional vinification. 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 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.

#### THE 2005 CAMPAIGN

The 2005 vintage enjoyed the characteristic weather conditions of a legendary Bordeaux year. The perfect balance of sunshine and rain from the month of May onwards resulted in an outstandingly high quality crop. After a hard, dry winter, milder spring temperatures caused an early bud-break. In April, mild, rainy weather encouraged the vegetation to shoot well. In May and June, low rainfall together with very dry, hot weather provided ideal weather conditions for the flowering process. In July and August, very hot weather set in followed by a record temperature of 37°C in September. In mid-September, rain returned at just the right time to help the grapes reach perfect ripeness. The harvest took place from September 22 to 29. The crop had ripened evenly in perfect health and in reasonable quantity. The first ripeness checks of grape samples had already shown signs of a potentially outstanding vintage that would rival many of the greatest years.

#### TASTING

A very dark colour with light purple glints. A powerful and very complex, spicy, fruity nose, suggestive of cherries in brandy, blackberries and truffles. The palate offers a great complexity of flavours, revealing rare finesse and outstanding, classy, silky tannins. The finish is amazingly long. A "legendary" wine of great density and power.

#### 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

#### 2005 YIELD

26 HECTOLITRES PER HECTARE

#### PRODUCTION AFTER BLENDING

TROPLONG MONDOT: 65.000 BOTTLES  
MONDOT: 11.000 BOTTLES

#### SECOND WINE

MONDOT

#### ALCOHOL DEGREE ON BOTTLE

14,5°

#### OWNERS

XAVIER PARIENTE  
CHRISTINE VALETTE-PARIENTE

#### CELLARMASTER

JEAN PIERRE TALEYSON

#### VINEYARD MANAGER

RÉMY MONRIBOT

#### SALES & MARKETING

##### MANAGER

MYRIAM RUER