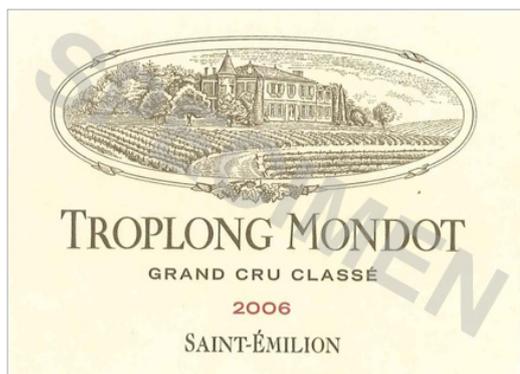


TROPLONG MONDOT

1^{ER} GRAND CRU CLASSE
SAINT-ÉMILION

2006 VINTAGE

SAINT-ÉMILION 1ST 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

90 % MERLOT
5 % CABERNET FRANC
5 % CABERNET SAUVIGNON

AVERAGE AGE OF THE VINES

35 YEARS

2006 YIELD

33 HECTOLITRES PER HECTARE

PRODUCTION AFTER BLENDING

TROPLONG MONDOT: 64.000 BOTTLES
MONDOT: 30.000 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

VINEYARD MANAGEMENT

Traditional viticulture combined with an environmentally-friendly approach (no weedkillers, chemical fertilizers or pesticides). Ploughing, Cordeau bordelaise pruning (leaving two canes). De-budding in the spring. De-leafing in July then crop thinning to enhance optimal ripening of the grapes. Hand-picking with harvesting dates based on 3 criteria: ripeness checks, tasting of berries, the taking into account of the estate's different terroirs.

VINIFICATION

This is carried out in small, temperature controlled stainless steel vats. Traditional vinification or with cold pre-fermentation maceration. Pumping over or rack and return (délestage). 21 to 28 days vatting with or without yeasting. The free-run wine goes 70 % into new barrels and stays there during 16 months. Racking through the small bunghole from barrel to barrel. The final blending is carried out, ageing finished, just before the bottling.

THE 2006 CAMPAIGN

2006 was a very hot year after a long, cold winter. The balanced weather conditions from April to September enabled the growing season to go smoothly. Hot weather during July helped the changing of colour in the grapes. August was cooler. September was mixed: a heat wave during the first half of the month and rain during the second half which had no adverse effects however on the perfect health of the grapes or their ripening. The picking took place from the 21st to the 30th September 2006, which for the terroir of Troplong Mondot represents an early harvest, the sign of a great year.

TASTING

The 2006 Troplong Mondot displays a magnificent, deep ruby colour. A nose of red berry fruit with hints of toast followed by fruit kernels, almonds and finally a touch of menthol and liquorice that is characteristic of the terroir. Fruit, freshness and oak make up a harmonious balance on the nose. On the palate, there is red berry fruit again and lovely freshness, good structure and vigour, cherries and kirsch. A long, full wine: a great, classic vintage for Troplong Mondot.