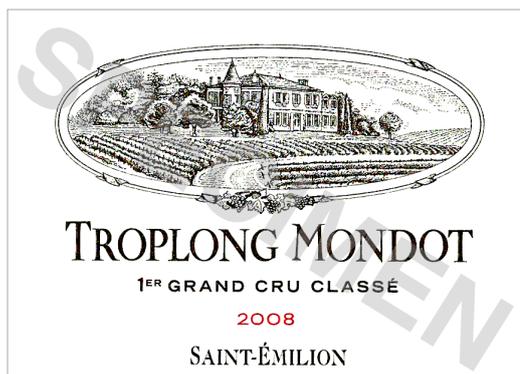


## TROPLONG MONDOT

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

## 2008 VINTAGE

### SAINT-ÉMILION 1<sup>ST</sup> 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

30 YEARS

#### 2008 YIELD

41 HECTOLITRES PER HECTARE

#### PRODUCTION AFTER BLENDING

TROPLONG MONDOT : 70,000 BOTTLES  
MONDOT : 27,000 BOTTLES

#### ALCOHOL DEGREE ON BOTTLE

14,5°

#### 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 fertilisers or pesticides) and yields are controlled. Plot by plot vineyard management. Ploughing, Cordeau bordelaise pruning (leaving two canes). De-budding in the spring. De-leaving 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, and the taking into account of the estate's different terroirs.

#### VINIFICATION

This is traditional and was carried out in small, temperature controlled stainless steel vats. A cold soak prior to fermentation was done on some vats. Bleeding of the vats was also done, but not systematically. Alternating pump-overs and punching down of the cap of skins were completed, as and when considered necessary. 25 to 30 days vatting. Temperatures were kept to a maximum of 30°C during the fermentation to preserve as much fruit character potential as possible, given the cool month of August. The wines were run off their skins between November 4th and November 25th, 2008. 95% of this free-run wine went into new barrels. The malo-lactic fermentation was done in barrels. The ageing on fine lees will last between 12 and 24 months. The wine was racked through the small bunghole from barrel to barrel, the timing being determined only after tasting. The final blending will be carried out at the end of the ageing period, just before the bottling.

#### THE 2008 CAMPAIGN

The 2008 season had a period of warm weather at the beginning of the year, which was followed by a cold period from the beginning of the bud-break. The low rainfall during this time was balanced by a very wet May, making the overall situation much more normal. June caused nothing to alter this normality. A dry July and cool August helped to preserve high aromatic potential in the grapes, which was reinforced by outstanding weather conditions in September/October, and which also brought about the gradual, intense ripening of a crop that had been very carefully protected. The grapes had thick skins, and great potential for colour-depth and tannin: a phenolic potential close to that of 2006 and 2005. The harvest took place from October 9th to 21st, whilst one plot of Cabernet Sauvignon was picked on November 1st. This was the latest harvest (along with 2007) for over twenty years at Troplong Mondot. The picking was by hand in small crates. This year, we were able to use our new vat cellar with its temperature controlled, small-sized conical-shaped vats, which have enabled us to optimize the vinification of the crop.

#### TASTING

The wine is a real surprise, considering the tricky weather conditions. It displays a power and depth, worthy of the greatest Bordeaux vintages.