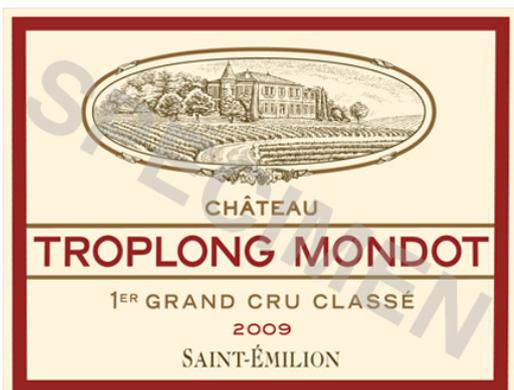


## TROPLONG MONDOT

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

## 2009 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

86 % MERLOT  
10 % CABERNET FRANC  
4 % CABERNET SAUVIGNON

#### AVERAGE AGE OF THE VINES

30 YEARS OLD

#### YIELD 2009

30 HL/HA

#### PRODUCTION AFTER BLENDING

TROPLONG MONDOT : 75.000 BOTTLES  
MONDOT : 8.500 BOTTLES

#### ALCOHOL DEGREE ON BOTTLE

15,5°

#### 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 fertilizers or pesticides). Ploughing, Cordeau bordelaise pruning (leaving two branches). 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 and the estate's different terroirs.

#### VINIFICATION

This is carried out in small, temperature controlled stainless steel vats. Traditional vinification sometimes with cold pre-fermentation maceration. Pumping over, racking and return with 'pigeage'. 21 to 35 days of vatting with or without yeasting. The free-run wine goes 100 % into new barrels and will stay there for 12 to 24 months. Racking is through the small bunghole from barrel to barrel. After ageing the final blending is carried out just before bottling.

#### THE 2009 GROWING SEASON

The 2009 growing season was ideal in terms of weather conditions. Bud-break was late –from March 23rd on. The flowering was then early, beginning on May 25th. Grape-colour change occurred from July 27th, which is a normal to early date compared with the last five years. In May, a hailstorm caused damage in some of the estate's plots. Water deficit stress, which is very favourable to the vine since it stops the vine shooting and encourages the grapes to ripen and therefore concentrate, arrived after grape-colour change and increased during the month of August, during a summer that was very hot and dry but with cool nights. The months of September and October brought a magnificent hot and dry Indian summer. The harvest took place from October 2nd to 10th for the Merlot and on October 20th for the two Cabernets, in fabulous weather. The skins were thick and rich in ripe phenolic compounds. The concentration in sugar and the phenolic richness are comparable, perhaps even superior, to the 2005 vintage. The crop was in perfect condition and health. All the necessary parts were in place to make a vintage of outstanding quality and elegance.