

## TROPLONG MONDOT

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

## 2010 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

87,5% MERLOT  
5% CABERNET FRANC  
7,5% CABERNET SAUVIGNON

#### AVERAGE AGE OF THE VINES

25 YEARS

#### YIELD 2010

32 HECTOLITRES PER HECTARE

#### PRODUCTION AFTER BLENDING

TROPLONG MONDOT: 74 000 BOTTLES  
MONDOT: 9 000 BOTTLES

#### ALCOHOL DEGREE ON BOTTLE

16°

#### 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 integrating an environmentally-friendly approach (no weedkillers or chemical fertilisers). Ploughing, "Bordelaise" pruning (to help spread the vegetation evenly across the wires). De-budding in the spring. In July, de-leafing, and then crop thinning, to enhance ripening. Hand-picking with harvesting dates based on 3 ripeness criteria: lab analyses, tasting of berries, and taking into account the estate's different terroirs.

#### VINIFICATION

The vinification is carried out in small, temperature-controlled stainless steel vats. Traditional vinification or a cold soak prior to fermentation. Pumping over, delestage (rack and return) and pigeage (punching down the cap). A vatting period of 21 to 35 days with or without yeasting. The totality of the fine wine was run off the skins by gravity directly into new barrels and stayed there during 14 months for the ageing. Traditional racking through the small bunghole from barrel to barrel. The final blend will be decided at the end of the ageing, fining after blend before the bottling with egg white.

#### THE 2010 GROWING SEASON

The weather in 2010 was ideal for the vines. Budding was late, from March 29 on, followed by a prolonged flowering, which started on May 26, then a long and uneven veraison from July 31. When vegetation growth came to a clear stop, ripening was immediately enhanced, and the grapes gained in concentration. August was hot with cool nights (there were daily temperature differences of around 14°C). A magnificent, hot and dry Indian summer set in during September and October. The harvest took place from October 4 to 6 for the young Merlot vines, from October 13 to 16 for the older Merlot, and on October 28 for the Cabernets, in glorious weather conditions. The skins were thick and rich in ripe phenolic compounds. The concentration in sugar and tannins is comparable, perhaps even higher than in the 2009 vintage. Harvesting conditions were ideal with perfectly healthy vines and grapes. All the right boxes were ticked for another outstandingly high quality, elegant vintage.

#### TASTING

A deep garnet colour with a light amber ring. Rich, complex and black fruits nose with menthol, smoky and liquorice notes. Powerful, concentrated and fleshy mouth with velvety and rich tannins. Long and generous final. A great long ageing wine.