



# TROPLONG MONDOT

1st Great Classified Growth

## **2005 Vintage**

### **Situation:**

The Troplong Mondot vineyard is located on the clay-limestone plateau to the east of the St Emilion village.

### **Density of plantation:**

6,600 plants per hectare.

### **Grape varieties:**

- 90 % Merlot,
- 5 % Cabernet Franc,
- 5 % Cabernet Sauvignon.

### **Average age of the vines:**

35 years.

### **2005 yield:**

26 hectolitres per hectare.

### **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-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.

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 bung hole from barrel to barrel, determined by tasting. The final blending is carried out, ageing finished, just before the bottling.

### **Second wine:**

Mondot.

### **Volume of production estimation after blending:**

Troplong Mondot: 65,000 bottles.

Mondot: 11,000 bottles.

### **The 2005 campaign:**

After a hard, dry winter, milder spring temperatures led to an early bud-break in the vines. In April, mild, damp weather, together with fine sunny days, favoured vine vegetation growth.

In May and June, low rainfall combined with very dry and hot weather provided favourable weather conditions for the flowering process.

In July and August, heat-wave conditions set in with record temperatures in September (37°C). In mid-September, rain returned at the ideal time, allowing the grapes to reach their optimal ripeness.

The harvest was early, taking place from the 22nd to the 29th of September in outstandingly good weather conditions. The initial berry samplings had promised an outstanding vintage that would rank among the very best years.

### **Tasting:**

The 2005 Troplong Mondot displays a very dark colour with light purple glints.

The nose is powerful and very complex, spicy and fruity, with hints of cherry brandy, blackberries and truffles coming through.

The palate also offers a complex array of flavours, such as blackcurrant and plum notes with rare finesse and outstanding, racy and silky tannins showing through. The finish has amazing length.

This is a mythical wine, which is dense and powerful and built for the very long haul.

### **Owners:**

Xavier Pariente and Christine Valette-Pariente.

**Cellarmaster:** Jean Pierre Taleyson.

**Vineyard manager:** Rémy Monribot.

**Communication :** Stéphanie Libreau.

### **Contacts:**

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### **NOTES:**

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