

CHÂTEAU TROPLONG MONDOT Saint-Emilion Grand Cru 2018

Provenance:

Saint-Emilion, Bordeaux

Grape Variety:

85% Merlot, 13% Cabernet Sauvignon and 2% Cabernet Franc.

Pairing:

Beef ribs or wellington, roast pigeon, stews of lamb or game, earthy/nutty semi-hard cheese

Serving:

Temperature: 16°C





Vineyard Cultivation:

Sitting at 43 hectares, with 25 sub-terroirs and 3 grape varieties, Troplong Mondot is one of the appellation's largest vineyards. Vines first established in 1700 with a chateau built in 1745, Raymond-Théodore Troplong shaped the identity and the configuration of the estate along with his nephew, Edouard Mondot, who added his surname in, thus creating Troplong Mondot. Now run by Aymeric de Gironde, the vineyard is planted to 85% Merlot, 13% Cabernet Sauvignon, 2% Cab Franc.



Vinification:

Grapes are sorted cold and then crushed without SO2, which was only added when the wines were barreled. Fermentation done with mostly pumpowers, not punchdowns and only a little délestage. Aged in barrel (17% new oak, 40% 1 year old).







Tasting Notes:

The 2018 Troplong Mondot will take readers who haven't tasted these wines in a few years aback. Stunning in its aromatic presence, the 2018 is silky, medium in body and super-refined. Once again, I am blown away by the wine's total sense of precision. The Cabernets are only 15% of the blend and yet the 2018 is so strongly marked by floral and savory accents. Sweet red cherry, blood orange, mint, rose petal and lavender all build in the glass. The 2018 is regal, refined and absolutely exquisite. 97 pts, Antonio G, Vinous.



Soil Type:

Limestone clay soil



Method:

Sustainable

Trade Portal

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