

HRA Saarbrücken 8806, persönlich haftende Gesellschafterin:
Pinard de Picard Beteiligungs GmbH, HRB Saarbrücken 6594
Geschäftsführer: Martin Lehnen, Ralf Zimmermann · USt-IdNr.: DE 811 88110
DEUTSCHE BANK AG · Konto-Nr. 0556019 · BLZ 590 700 70
IBAN: DE 61 59 07 0070 0055 6019 00 · Swift/BIC: DEUTDEDB 595
KREISSPARKASSE SAARLOUIS · Konto-Nr. 76 300045 · BLZ 593 50110
IBAN: DE 64 59 35 0110 0076 3000 45 · Swift/BIC: KRSADE 55



Château Troplong-Mondot, St. Émilion Grand Cru Classé rouge

Region: Bordeaux - Saint Emilion
Erzeuger: Château Troplong-Mondot - St. Émilion
Alkoholgehalt: 14,0 % vol.
Rebsorte:
Bestell-Nr.: FBX110106

Parker: „The 2006 is a marvelous effort from proprietress Christine Valette. Displaying a saturated blue/purple hue, a beautiful perfume of blackberries, violets, charcoal, and subtle pain grille, upfront fruit, a seamless integration of acidity, tannin, and alcohol, and a multilayered palate, it is not quite as good as the virtually perfect 2005, but it is an outstanding claret to drink between 2012-2030. This is the first vintage where Madame Valette could label her wine as a St.-Emilion premier grand cru classe ... well, we all thought so until the new classification was challenged in court by several mediocre St.-Emilion estates that were justifiably demoted. Thus, for now, a Bordeaux judge has „suspended” the new hierarchy. 91-94 Punkte.”

Tanzer: „Saturated medium ruby. Blackberry, bitter chocolate, licorice and violet on the nose, along with a slightly exotic suggestion of cherry liqueur. Suave and silky but classic, without the thickness of the 2005 but boasting a seamless texture. With its moderate pH of 3.65, this comes across as juicy, spicy and fresh, with excellent cut. Very classy, firm-edged and long, finishing with fine tannins and resounding flavor. The chateau introduced some Darnajou barrels into the mix in 2006. 91-93 points.”

Jancis Robinson: „Very dark. Not much nose except for a strange vanillin note – some unusual oak? Fresh crunchy fruit on the front palate and then pretty chewy, drying tannins afterwards. Not a very comfortable whole as it's difficult to see the real fruit weight in the middle but it's certainly intense. Very slightly exaggerated perhaps but there is also freshness on the finish too so the whole package is fine – just slightly lacking juiciness on the mid palate. 17++”

