

Château La Mondotte, Saint Émilion Grand Cru Classé rouge

Region	Bordeaux - Saint Emilion
Erzeuger	Château La Mondotte - Saint Émilion
Alkoholgehalt	14 % vol.
Rebsorte(n)	
Bestell-Nr.	FBX880106

René Gabriel, WeinWisser: „Tiefes Granat mit Lila- und Purpurschimmer. Geniales Bouquet, viel Primärfrucht, wie frisch gespflückt, vor allem gehacktes Kirschenfleisch. Himbeeren, Grantapfelkerne, Fliedernoten, eigentlich schlank, aber doch massiv konzentriert. Im Gaumen viel Stoff, eng gegliedert, gebündelte Adstringenz, enorm pfeffrig im Innern, muskulös, vom Ausbau her noch etwas reduktiv, aber mit viel Potenzial, vielleicht immer eher kühl und reserviert beleibend. 18/20 Punkten.“ Parker: „The jewel of Stephan von Neipperg’s empire, this 12-acre vineyard had a very late harvest in 2006, with the Merlot being picked between October 2-4 and the Cabernet Franc not finished until October 11. The final blend is usually 75% Merlot and 25% Cabernet Franc. The 2006 was extremely backward when I tasted it (it was probably just coming out of malo), so this rating may be conservative. The wine displays a deep saturated purple color along with a big, sweet nose of graphite, blueberries, blackberries, espresso roast, and flowers. There is excellent fruit on the attack, but the wine needs time to calm down. It should put on weight and reveal more seamlessness after aging in barrel. The raw potential for something even more exquisite than my initial rating suggests is obvious. Anticipated maturity: 2012-2030. 97 Punkte.“ Tanzer: „Deep, bright ruby. Captivating aromas of black cherry, minerals, crushed stone and bitter chocolate. Firm and fresh, with flavors of violet pastille, black fruits and espresso intensified by brisk acids. Impressively perfumed and penetrating, showing the lift and definition of the vintage’s better wines. The fruit on this late-ripening plateau east of St. Emilion was harvested between October 2 and 4, and is carrying a relatively low pH of 3.5. Very long and fresh on the aftertaste. Not as ripe or pliant as the ’05 but this should enjoy



Allergene	Sulfite	Schwefelige Säure (frei)	k.A.
Restzucker	k.A.	Schwefelige Säure (gesamt)	k.A.
Gesamtsäure	k.A.	Analysedatum	k.A.

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