



CHÂTEAU LA MONDOTTE 1er Grand Cru Classé B 2016

Art. Nr.: 1448916

Hersteller: Château La Mondotte, Saint-Émilion

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Émilion

Jahrgang: 2016

Rebsorte: Merlot, Cabernet Franc

Alkoholgehalt: 13,5 %

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 94

Falstaff: 96

James Suckling: 97

Wine Spectator: 96

Speiseempfehlung:

Rind: Geschmort/Gedünstet

Käse: Rotschmierkäse

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 400.70

Verkostnotiz

JAMES SUCKLING: "So much black truffle and blueberry on the nose. Decadent and aromatic. Wet soil. Indian ink. Full-bodied, polished and so velvety with fantastic depth of fruit and ripe tannins, yet powerful and fresh. Slightly minerally and salty underneath."

ROBERT PARKER - THE WINE ADVOCATE: "The 2016 La Mondotte is a blend of 80% Merlot and 20% Cabernet Franc this year, picked between 29 September and 15 October and matured in 70% new oak. The alcohol level is around 14.5%. It has a lucid purple hue in the glass. The bouquet is very perfumed, very pure with luscious red cherries, blueberry and a hint of sloes, the new oak discrete and allowing the terroir to shine through perhaps more than the 2015 last year. The palate is silky smooth on the entry, but underneath the bonnet, there is considerable tannic backbone that certainly can be felt more towards the finish that exerts a light grip. In a strange way, it reminds me a little of Château Canon! Give this 4-5 years once in bottle. - Neal Martin"

WINE SPECTATOR: "This shows a dark, toasty style at first, with notes of ganache and plum reduction, but it unwinds steadily and slowly, revealing pure cassis, cherry and raspberry fruit flavors gilded liberally with violet and anise accents. The long finish is laced with a superfine chalky minerality that imparts mouthwatering cut even as the fruit gains steam. Best from 2023 through 2038. - James Molesworth"



stimmig zupackend, einmündiglich Kalk-mineralisch. Am Gaum
Tannin überdeckt die Viskosität und umgekehrt. Noch kom,

stimmigkeit, die mineralisch gekoppelt ist. Das körnige
, wird gigantisch reifen. - Peter Moser"