



For immediate release

LTITUDE at Resorts World Genting celebrates Château Troplong Mondot with an elegant wine dinner

The dinner will feature five of the Bordeaux vineyard's best wines, telling the story of its unique vintages

Genting Highlands, 29th August 2018 – In France, they say that wine is the only art that you can drink. In celebration of that very French outlook, LTITUDE at Resorts World Genting is serving a very special wine dinner for one night only, featuring the wines of Château Troplong Mondot. It promises to be an evening of mirth on 5 September 2018, with an elegant 6-course wine pairing menu (RM500 nett per person) of mouth-watering dishes and, of course, marvellous wines.

Located in historic Bordeaux region in the Saint-Émilion appellation, Château Troplong Mondot has a long and complex history dating back to the 17th century when the vineyards were the property of Abbe Raymond de Seze, who also built the beautiful castle that still stands there today. In 1850, it was purchased by Raymond Troplong and in 1980, Christine Valette began managing the property, with the vineyard remaining family-owned under the Valettes. She initiated a change in harvesting/winemaking that moved away from mechanisation to hand-picking, shifting away from commercial to an artisanal focus. The result is a complex family of wines, delicious and decadent, that will be featured at LTITUDE. Five wines of varying ages will be poured at the dinner, presenting a storyline of how Château Troplong Mondot's different vintages develop over time.

As trays of delicate canapés – piled high with Blue Cheese-wrapped Spanish Parma Ham Skewers, Yellowtail Floss with Cream Cheese on Toast and Smoked Duck with Mango Salsa and Dragon Fruit – are passed around, servers will be attentively pouring out glasses of Mondot 2011. One of the younger of the wines for the evening, Mondot 2011 has a rich seductive, succulent flavour with notes of espresso roast and fleshy Merlot – the perfect wine to whet the appetite for the meal to come.

Once all the guests are seated, the kitchens of LTITUDE will deliver plates of Pan-seared Canadian Scallops, accompanied by Caramelised Apples, Shaved Vegetables and an Orange-Maple Mustard Dressing – the delicate succulence of the scallop lifted up by crisp fruity flavours that nod to Canadian spring. To match this culinary complexity, the deep ruby Château Troplong Mondot 1999 offers up a beautifully well-balanced and elegant flavour of vanillin, black cherry and subtle smoke – the product of two years of cellaring and 14-15 years of graceful ageing. Nurse the Château Troplong Mondot 1999 through the soup course – a Seafood Consommé of Lobster, Prawn, Fennel and Herb Oil – then cleanse your palate with a Grape Sherbet with Orange Segments and Mint to prepare for the best that is yet to come.

At first read, Glacier 51 may not sound appetising, but the Glacier 51 Toothfish – also known as the Chilean Seabass – is a miracle on the tastebuds. At LTITUDE, the fish will be smoked and served with Grilled Asparagus and Tomato Balsamico. The delicate texture of the fish maintains through the complexity of the smoke, and this marries harmoniously with the Château Troplong Mondot 2004 – a gorgeously rich emblem of the Troplong Mondot style with sweet notes of cherry, white chocolate, black currants and spicy rockiness.

And then, the *piece de resistance*. A Grilled Wagyu Ribeye MB9, glistening with char and jus, flanked by luscious Potatoes, Bacon and Bone Marrow. LTITUDE's quintessential expression of the French love for fine foods is served with Château Troplong Mondot 2011. Do not let the age fool you. The 2011 is a superstar. A final blend of 89% Merlot, 9% Cabernet Sauvignon and 2% Cabernet Franc, the blue-ish/purple-ish colour hints to the deep sensations of blueberry liqueur, black raspberries, blackberries, liquorice and camphor, creating a complex vintage that elevates the umami sensation of a perfectly cooked slice of steak. This promises to be the height of the meal, but greatness still comes. Dessert will be a warm Chocolate Lava Cake, where a molten interior oozes out indulgently to mingle with Vanilla Ice cream. Accompanying this will be Château Troplong Mondot 2015 – an elixir of deep garnet-purple with a summery tinge, redolent of warm plums, blackberry tart, blueberry pie, lavender and baking spices – a spicy yet appropriate partner for a decadent dessert. And because this is a French celebration, the meal will not be complete without cheese, with an assortment of delightful French Cheeses with Dried Fruit and Compote ending the meal.

The Château Troplong Mondot Wine Dinner at LTITUDE, Resorts World Genting will be held on 5 September 2018. The dinner is priced at RM500 nett per pax, with a maximum of 28 guests. Reservations are recommended. LTITUDE is located at Genting Club, on the ground floor of Genting Grand Hotel. For reservations, please contact 017 9270136.

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