Wijnfiche

Château Montrose - 2e G.C.C. | St.-Estèphe
France (SAINT-ESTEPHE) — 2014

Domain

Ch. Montrose

Château Montrose was founded in 1815. The 65 ha vineyards of Montrose are located right on the banks of the wide river Gironde. Already in 1855 the wines of Montrose were counted among the best in Bordeaux and classified as deuxième Grand Cru Classé. In 1896, Montrose came into the hands of the Charmolü family. In 2006 the Bouygues brothers took over the castle. This domain also produces a second wine, La Dame de Montrose.

Vinification

In the cellar, from the first pumping over, the colors are released, dense and deep. The degrees are a bit high, but the balances are good. Tastings at the end of maceration suggest excellent tanks. The plot selection continues during the sales. Selective work on barrel press wines creates many opportunities for future blending work.

Taste

A dense and deep colour, the wine has an in tense and complex, slightly saline nose which reveals notes of blackcurrant and very ripe fruit with airing. From a powerful attack on highly refined, velvet tannins, the smooth and dense mid-palate offers attractive and expressive flavours, leading into a long and elegant finish. An incredibly precise wine, it sets a benchmark for Château Montrose.

Food pairing

Meat - red | Cheese - hard

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (61%), Merlot (30%), Petit Verdot (1%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 17 °C

