Wijnfiche

Château Montrose - 2e G.C.C. | St.-Estèphe
France (SAINT-ESTEPHE) — 2017

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

The harvest takes place under ideal conditions. A team of around one hundred pickers carries out an intra-plot selection in a highly efficient and well-organized manner. This meticulous work is mirrored in the winery, which has recently been equipped with over 90 small-capacity vats. Extractions are gentle, and macerations slightly shorter than last year.
For our blends, we have a rich aromatic palette of 82 distinct free-run wine lots, each fully expressing the unique characteristics of its terroir, along with 9 press wine lots that allow us to fine-tune the tannic structure of our wines with exceptional precision.

Taste

The color is deep and brilliant. The complex nose offers an intense aromatic profile of raspberry, blackberry, blackcurrant, and black cherry, complemented by floral and mineral notes. The palate is powerful yet well-balanced, revealing the purity of the fruit. Broad and elegant on the mouthfeel, it lingers with juicy fruit and showcases smooth, well-integrated tannins. A vintage that clearly reflects the character of its terroir and holds excellent aging potential.

Food pairing

Meat - red | Cheese - hard

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (76%), Merlot (20%), Petit Verdot (1%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 17 °C

Taste profile: Complex with firm tannins

