Wijnfiche

Château Montrose - 2e G.C.C. | St.-Estèphe
France (SAINT-ESTEPHE) — 2018

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

Harvest (September 15th - October 5th) took place under perfect conditions. In the cellar, given the small size of the grapes (20% below average) the ratio of skins to juice was definitely in favour of skins. The first extactions, more carefully controlled than ever, quickly yielded very concentrated juices of exceptional richness. Our meticulous work on the press wine continued : 6 very high quality batches supplemented the 61 batches of free-run and enriched the base for our blends.

Taste

The colour is dark, a deep and intense ruby colour with incredible density. The nose is delicate and very complexe. With aeration, the nose reveals aromas of black fruit and white flowers accompanied by subtle smoky notes. On the palate, the attack is full with exceptional aromatic richness. Powerful and silky, it offers incredible lenght and finesse. A classy, elegant and very precise wine that perfectly reflects the signature of our terroir.

Food pairing

Meat - red | Cheese - hard

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (72%), Merlot (20%), Petit Verdot (2%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

