



Produced on the exceptional terroir of Château Montrose and made in the château's winery, **Saint Estèphe de Montrose** is the estate's third wine and a traditional blend of classic Bordeaux grape varieties. Previously available only to the estate's owners and employees, it uses wines from younger vines and lees wines. The exacting selection process for Château Montrose and La Dame de Montrose, our first and second wines, combined with a relatively generous crop in 2010 meant that we were able to make a larger quantity of Saint Estèphe de Montrose that year and hence offer it to customers.

Unlike 2009, a particularly hot year, the **2010** vintage benefited from generally mild and even temperatures from the start of the vegetation cycle through to harvest. Low rainfall prevailed throughout the vine growth and grape ripening periods, causing a relatively high level of hydric stress which is a feature of top Bordeaux vintages. The weather conditions meant that the crop could be harvested at perfect phenolic maturity during the ideal late-summer period, between 27 September and 15 October.

*A*ppellation : Saint-Estèphe

Owners : Martin et Olivier Bouygues

Terroir : deep gravel on subsoil of clay

Ageing : 18 months during which 8 months in barrel

Blending : 61% Merlot, 39% Cabernet-Sauvignon

*F*resh on the nose, revealing some slightly toasted notes, the wine is both supple and fresh, with a round and full-bodied palate sustained by discreet acidity. Ready to drink now, Saint Estèphe de Montrose will keep for about another five years.