



# *La Dame de Montrose*

*Vintage 2001*

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## Main characteristics of the vintage

The winter was exceptionally mild and rainy. Spring augured a beautiful growth; however, episodes of high heat in June, July, and August slowed down the evolution of the maturity. Despite the fears aroused by the winter, the phytosanitary state of the grapes was good, and by the harvest season, the grapes were in good condition.

The wines were very fat, with an exceptional density and viscosity predicting a great potential of ageing. The nose hints black fruits and wood. Massively full-bodied, the wine was elegant with a long finish.

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## Period of harvest

September 24th – October 9th

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## Blend

Cabernet-Sauvignon: 63 %, Merlot: 33 %, Cabernet franc: 4 %

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## Tasting notes

Ruby colour showing no signs of evolution.

The nose displays aromas of mocha, cold tobacco.

Notes of liquorice and blackberry on the palate.

The wine is balanced, supple and harmonious.

The attack and mid palate is neat and large.

Lingering and soft finish.