



# *La Dame de Montrose*

*Vintage 2002*

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## Main characteristics of the vintage

Fall and the start of winter were particularly dry and cold. The end of winter and the beginning of spring were milder than usual. The lack water went on till Mid-April, leading us to drought. May and the beginning of June were rainy and very cold, particularly during the flowering, causing coulure and millerandage on the Merlots and the earliest Cabernets-Sauvignons. Mid of June on was hot and dry, yet summer was overall rainy and fresh; the vine's growth was heterogeneous worrying us about the quality of the crop.

On September 20th, a hail storm fell: the plots situated in the North of the Appellation were damaged. Then a cold and exceptionally dry weather entailed a prompt and mixed maturity and stopped the arrival of botrytis. Gratefully, the crop was sane and ripe.

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## Period of harvest

September 30th – October 12th

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## Blend

Cabernet sauvignon: 67 %, Merlot: 33 %

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## Tasting notes

Dense colour with ruby tints.

The nose delivers aromas of chocolate, tobacco and red berries and currants.

Notes of tobacco and red berries (wild strawberry and redcurrant) develop on a soft and fresh palate.

The wine is balanced, light, fresh and harmonious.

The attack and the mid-palate is neat.

Lingering and soft finish.