



Château Montrose

Vintage 1970

Main characteristics of the vintage

An exceptional vintage as 1970 can only be fashioned with exceptional climatic conditions. The beautiful and hot spring allowed the vine to grow favorably. Then, in June, the mid-blossoming took place on June 12th and the fair weather supported an excellent fertilization.

From summer until the harvest period, the weather was hot and dry, with only a few minor storms. The harvest began on September 23rd. The weather was fair and very hot until September 29th (29° to 30°C in the afternoon). From September 30th to October 3rd, clouds took over the sky and the temperatures dropped drastically (20°C maximum). Even with sun the temperatures were fresh until October 11th. Even so, the picking of the grapes showed a great quality with a particularly high alcoholic degree (12-13.5 %).

Period of harvest

September 23rd - October 11th

Blend

Cabernet-Sauvignon: 65 %, Merlot: 25 %, Cabernet franc: 10 %

Tasting notes

Purple color with light brick tints.

Before aeration the nose is closed and noticeably opens after a few minutes, revealing notes of freshness, black fruit, liquorice and tobacco.

The palate is complex, greedy, full, and balanced. The finish is very silky.

Splendid, racy, harmonious, and very well-balanced wine.