



Château Montrose

Vintage 1971

Main characteristics of the vintage

April and May revealed to be normal with enough heat and rain for the season. But by mid June, at the blossoming period, the weather did not favor a good fertilization. Coulure appeared on the merlots and the cabernets francs. The crop seemed to be very poor. July, August, and September gave us a normal summer, rather sunny and without rain.

During the harvest, the weather was changeable until October 5th with early fogs, a few clouds playing with the sun, and four beautiful days with high temperatures (24-25°C) in the afternoon. From October 6th onwards, the weather was constantly fair and sunny.

In the end, the climatic conditions were fair enough to pick up ripe grapes, offering us a very colored, massive, and well balanced wine.

Period of harvest

September 25th - October 12th

Blending

Information non communicated

Tasting notes

Brown color with light brick hues.

The nose is slightly evolved and displays notes of mocha, earth and undergrowth.

The palate is complex, greedy, and supple. The finish is refined and silky.

The wine is subtle, supple, and harmonious.