



# Château Montrose

## Vintage 1978

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### Main characteristics of the vintage

April and May were fresh and rainy causing a delay in the vegetation. Then, June was on the whole, very sunny. The mid-blossoming took place in June 23rd and naturally, we predicted a late harvest.

After a hot and sunny July, the weather changed during August: a cloudy sky with fresh temperatures for the season settled till September 10th. Then the sunny weather came back nonstop till the harvest, allowing the grapes to ripen in good conditions.

During harvest, except for one cloudy day, the weather was continuously hot and sunny with high temperatures for the late season: 18-19°C in the morning, 24-25°C in the afternoon.

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### Period of harvest

October 3rd -.October 17th

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### Blending

*Information non communicated*

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### Tasting notes

Light colour with brick-red hue.

Fresh nose with slightly sour fruits (plum) and leather.

Light palate, delivering aromas of prune, tobacco, and clove. Light tannic texture.

The wine is fine, light with a slight acidity. The attack is neat and balanced. The finish is a little short with a little bitterness.