



Château Montrose

Vintage 1979

Main characteristics of the vintage

Spring was a bit late due to a quite cold month of April; however, May and June were fine in the whole and the blossoming went well (mid-blossoming June 20th). As there were a lot of grapes on the vine-plants, the crop was quantitative. Heat and sun were present till August 15th, but as it often occurs, a changeable and rainy period succeeded. September lacked sunshine and heat but the maturity of the grapes evolved nicely.

The harvest period was quite stormy and underwent a whimsical weather with a succession of heat, early fogs, cloudy skies with no rain, and yet sunny days with a few rainfall. The temperatures were normal for the season: 18-19°C in the morning and 22-23°C in the afternoon.

This vintage turned out to be very good, racy and fat.

Period of harvest

September 29th - October 14th

Blending

Information non communicated

Tasting notes:

Information non communicated