



Château Montrose

Vintage 1983

Main characteristics of the vintage

Spring appeared more lately than the previous year; April and May were generally fair. The vegetation regularly evolved. In June, the blossoming (mid-blossoming in June 17th) benefited from a heat spell and a constant weather. Then July was very hot with a few storms. August was characterized by a stormy and changeable weather, hence intense heat but also humidity.

Around August 20th, the offensive presence of cochylis (grape-worm) provoked at the end of the month and during the first days of September a few alarming sources of grey rot. Fortunately, from September 10th, a permanent sunshine hindered the evolution of these sources and allowed an excellent maturity of the grapes.

This period benefited from a very hot and dry weather with high temperatures for the fall: 20°C in the morning and 28-29°C in the afternoon

Gratefully to these good conditions, 1983 was excellent, fleshy, powerful and elegant.

Period of harvest

September 27th - October 13th

Blending

Information non communicated

Tasting notes

Brown colour with slightly orange tints

Complex nose delivering aromas of mocha, leather, cold tobacco, and kirsch.

The palate burns with notes of prune, undergrowth

Very beautiful wine, tasty and structured. Neat attack. Long and round finish