



# Château Montrose

## Vintage 1985

---

### Main characteristics of the vintage

After a cold and harsh winter, with temperatures varying between -15°C and 16°C for two weeks in January, the seasonal temperature regained its normal level. However, the cold effects were noticeable killing a few vine-plants, though with minor importance at Montrose. April and May were relatively rainy, but with mild temperature, allowing a normal growth of the vegetation and a regular shoot on the grape-varieties.

The fine weather came back for June and July, with only two or three rainstorms. The mid-flowering appeared on June 15<sup>th</sup>. August, however, was irregular and characterized by good temperature without excessive heat, a few cloudy days without rainfall, hence drought. September and October had temperature above the seasonal average prolonging hard drought. Yet, all this favoured the good maturity of the grapes.

This year featured an excellent, concentrated and full wine.

---

### Period of harvest

September 25<sup>th</sup> – October 9<sup>th</sup>

---

### Blending

*Information non communicated*

---

### Tasting notes

Dense colour with brick hues.

The nose reveals scents of black fruit, cold tobacco, and cigar.

Aromas of black fruits, underground emerge on a slightly tight palate.

Harmonious, elegant wine with fullness and beautiful structure.

Long and fine finish.