



Château Montrose

Vintage 1994

Main characteristics of the vintage

Like 1993, 1994 is characterized by its precocity due to a very mild winter: a very short period of coldness in November disturbed the mild winter. In March, the weather was very fine and with relatively high temperature favouring an early bud burst. April was quite cool with many rainy spells. Presence of local frosts caused damages in some of the Medoc's vineyards. The spring shoot passed off normally and the first blossom appeared on May 24th with the mid-blossoming on June 1st. June and July were very hot and dry. The change of colour of the grape berries intervened on July 19th and the mid-veraison on August 6th.

Good climatic conditions went on during the month of August playing an important part regarding the maintenance of perfect sanitary conditions.

Period of harvest

September 15th - September 26th

Blend

Cabernet-Sauvignon: 68 %, Merlot: 29%, Cabernet franc: 3 %

Tasting notes

Beautiful dark and deep ruby colour.

The nose, intense, powerful, and complex displays intermingled scents of red fruit, blackcurrant, spices and cedar.

The perfect balance on the palate is a characteristic of a great classical Medoc; the attack is frank and powerful, full bodied with ripe, massive tannins, and good length.