



Château Montrose

Vintage 1995

Main characteristics of the vintage

1995 was an early year. A mild winter and a hot-dry spring caused an early and homogeneous bud burst and blossoming. June July and August were hot and very dry. The mid-veraison occurred on August 4th. The series of rainfall between April and August reached only 150 mm! All these factors are in favour to the sugar's increment and the maturity of tannins. The volume of berries was weak, showing a depletion of about 10 % compared with the previous years.

The grapes are ripe and healthy and the yield shows an upswing compared to 1994. The Merlots were fruity, fully bodied, and round on the palate. The Cabernet-Sauvignon features good balance acid-tannins, and shows good length on the palate, without bitterness.

Period of harvest

September 13th – September 26th

Blend

Cabernet-Sauvignon: 63 %, Merlot: 31 %, Cabernet franc: 5 %, Petit Verdot: 1 %

Tasting notes

Dense, slightly evolved, brown hue.

The nose displays aromas of leather, underground, truffle and violet.

Complex on the palate, with notes of leather and mocha.

This wine is elegant, slightly evolved, with a neat and straight attack. Light mid-palate. Beautiful finish on tight tannins.