



Château Montrose

Vintage 1998

Main characteristics of the vintage

The first three months of the year were far milder than usual, which entailed an early bud burst. April was very rainy while May was dry and hot: we went abruptly from winter to summer! In spite of a gloomy June, the blooming was rapid and homogeneous; the mid-flowering was noted down on June 4th, like in 1995 and 1996. July was cloudy but dry whereas August was particularly hot (with 39°C). The mid-veraison was noted down on August 7th, like in 1990. The time lap between Merlot and Cabernet was very weak. The second fortnight of September was very wet.

The Merlots were runaway success: very fat and full, supercharged in fruit. The Cabernets were less homogeneous but our best plots of land gave us very rich and promising wines.

Period of harvest

September 22nd - October 6th

Blend

Cabernet-Sauvignon: 62 %, Merlot: 30 %, Cabernet franc and Petit Verdot: 8 %

Tasting notes

Deep purple colour.

Complex on the nose, delivering aromas of leather, black fruit, liquorice.

Silky and fresh on the palate, with notes of brown tobacco, dark chocolate, grounds of coffee, blackberry, blackcurrant, and slight leather.

The tannins are fine, elegant, and melted.