



Château Montrose

Vintage 2000

Main characteristics of the vintage

In 1999, after a very cold November, December turned out to be exceptionally mild and rainy. January was cold and very dry, entailing a good vernalization. The following months were mild and not too rainy. The bud burst occurred between March 15th and 20th. Spring was hot and moderately humid, the vine grew quickly, and the risks of diseases were high, compelling us to be vigilant. The mid-blossoming was noted on June 4th. After a cold and rainy month of July, August was hot and dry. The weather was still fair in September and the conditions of maturation were ideal.

The Merlots were rich and highly complex. The Cabernets franc were extremely fine and the Cabernets-Sauvignon very ripe, revealing full wines, combining power, finesse and complexity. The blending will take place in January resulting evidently a great vintage for Montrose.

Period of harvest

September 22nd - October 7th

Blend

Cabernet-Sauvignon: 63 %, Merlot: 31 %, Cabernet franc: 4 %, Petit Verdot: 2 %

Tasting notes

Dense and nearly dark in colour.

The nose is complex. Still shut, it offers aromas of tobacco, black fruits, and morello cherries.

Long and full on the palate with aromas of morello cherries, blackcurrant, liquorice

Gorgeous wine, full, and potent.

Melted tannins with a beautiful velvety texture. A powerful and lingering finish.