



# Château Montrose

## Vintage 2002

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### Main characteristics of the vintage

Fall and the start of winter were particularly dry and cold. The end of winter and the beginning of spring were milder than usual. The lack water went on till Mid-April, leading us to droughtiness. May and the beginning of June were rainy and very cold, particularly during the flowering, causing coulure and millerandage on the Merlots and the earliest Cabernets-Sauvignons. Mid of June on was hot and dry, yet summer was overall rainy and fresh; the vine's growth was heterogeneous worrying us about the quality of the crop.

On September 20th, a hail storm fell: the plots situated in the North of the Appellation were damaged. Then a cold and exceptionally dry weather entailed a prompt and mixed maturity and stopped the arrival of botrytis. Gratefully, the crop was sane and ripe.

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### Period of harvest

September 30th - October 12th

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### Blend

Cabernet-Sauvignon: 62 %, Merlot: 32 %, Cabernet franc: 4 %, Petit Verdot: 2 %

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### Tasting notes

Deep colour.

The nose delivers notes of leather, tobacco, chocolate, zan.

Complex and still shut on the palate with hints of leather, cold tobacco, ashes.

Beautiful and full wine still shut.

Splendid aromatic array of scents: still young, crisp and fresh.