



# *Château Montrose*

## *Vintage 2003*

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### Main characteristics of the vintage

2003 will remain in our memories as the year of the heat wave. The vintage was mainly due to an exceptionally hot and dry summer. Montrose's soils released the freshness useful for the vines to endure the heat and to lessen the consequences of the heat wave.

Once again, Montrose's terroir was capable of producing great wines despite the hot and dry weather. The wines were extremely fat and rich, with no over maturity; the tannins were very powerful, yet very melted and elegant, with impressive ageing potential. 2003 will be a vintage worth being waited for. A vintage categorized to be a historical success for Montrose.

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### Period of harvest

September 11th - September 26th

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### Blend

Cabernet-Sauvignon: 62 %, Merlot: 34 %, Cabernet franc: 3 %, Petit Verdot: 1 %

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### Tasting notes

Dense, deep, purple colour with a ruby reflection.

Very complex nose offering aromas of ripe red berries, currants, mocha, liquorice, and peony.

Complex and very fresh palate loaded with black fruit, chocolate (cocoa with silky tannins).

Fabulous wine, full-bodied and very structured.

Fresh .Beautiful length with neat, velvety tannins.

Splendid aromatic complexity.