



Château Montrose

Vintage 2006

Main characteristics of the vintage

2006 was characterized by marked seasons. The cold and wet winter proceeded by a particularly dry spring and a hot summer, with two extremely high temperatures during June and July. The dry and hot summer hindered the development of botrytis, despite the September rain. Moreover, the permanent circulation of air along the Gironde with the effective thinning out of the leaves allowed us to stop the rot's upsurge.

In 2006, for the first time at Montrose, we green harvested the total area of the estate, to get a good balance grapes /varieties and to restore vigor in the parcels. The instructions were to keep maximum 6 bunches of grape per vine, leading to consequences of a better ripening though with a sensitively weak yield, reaching 41hl/ha on average.

Period of harvest

September 18th - October 3rd

Blend

Cabernet-Sauvignon: 72 %, Merlot: 28 %

Tasting notes

Dense and profound colour.

Nose still shut with scents of red berries and currants, morello.

Long, full, potent on the palate, offering up aromas of morello, raspberry, strawberry, and liquorice.

Nice mid-palate followed by a beautiful finish with neat and tight tannins.

Great wine, very structured with a very good ageing potential.