



Château Montrose

Vintage 2007

Main characteristics of the vintage

Apart from April being hot and dry, at the time the buds were opening, 2007 was notable for being warm and humid, with some rain, up until August. Autumn (September and October) was very dry and sunny, perfect for the ripening of the grapes. Again, this year, Montrose's unique terroir played its important part with both the soil and the microclimate. Also, the permanent breeze from the Gironde combined with aeration of the grapes by careful « effeuillage » (removal of part of the leaf canopy) and a moderate green harvest hindered the development of mildew and grey rot.

Time spent in the vineyard was most important this year, but this work (green harvest, preventative measures, and treatments) was essential to ensure perfectly healthy vines. Thus, we followed the maturity of the grapes with great confidence and were able to make our selection from evenly ripened parcels, high in quality and maturity.

Period of harvest

September 20th - October 11th

Blend

Cabernet-Sauvignon: 64 %, Merlot: 30 %, Cabernet franc: 5 %, Petit Verdot: 1 %

Tasting notes

Dense and profound colour.

Complex nose delivering aromas of morello, blond tobacco and chocolate. Slightly wooded.

Long and full on the palate with aromas of morello, raspberry, mocha. Supple and long finish on neat and coated tannins.

Balanced and harmonious. The tasting was very homogeneous, soft and silky.