



Château Montrose

Vintage 2010

Main characteristics of the vintage

2010 was particularly dry and relatively hot- climate data characteristics of great Bordeaux vintages (1929, 1945, 1947, 1959, 1961, 1989, and 2009).

From Spring to Fall, this climate imposed itself, allowing the berries to grow and reach perfect maturity. We thus waited to grape harvest with confidence and serenity, always benefitting from the homogenous single block vineyard of great quality.

Perfect maturity and tannins of the grapes, brought a balance between power and elegance, abundance and finesse. The tannins are silky and smooth with complex aromas, all qualities of a great Montrose wine.

Period of Harvest

September 27th - October 15th

Blend

Cabernet-Sauvignon: 53 %, Merlot: 37 %, Cabernet franc: 9 %, Petit Verdot: 1 %

Tasting notes

The robe: black with ruby hues. Dense and deep

The nose: complex with notes of mocha, zan, blackcurrant, raspberry, and violet

The palate: blackcurrant, morello, redcurrant, and cocoa give to the palate a rich touch of mellowness

Long, ample and homogeneous wine. The after taste is neat, and the mid-palate complex and balanced. The soft tannins are neat and straight on a lingering finish.

Splendid wine. Classic of Bordeaux, elegant and noble.