



Château Montrose

Vintage 1993

Main characteristics of the vintage

Winter 1993 was mild, yet with a lot of rainfalls allowing the water tables to refill. The bud burst was precocious, especially with the merlots. From May onwards to the first days of June, the weather was hot and dry; good to hasten a homogeneous flowering with very little coulure on the merlots. The mid-blossoming took place on June 5th. In mid-June, storms and abundant precipitation caused the development of diseases, mainly mildew and botrytis, which imposed us to pay particular attention to the phytosanitary treatments. Mid-July, we green harvested on the Merlots and Cabernets francs. The mid-veraison occurred on August 5th: quick and homogeneous. It was the result of a dry, sunny and hot month of August. However, in spite of a historically abundant rainfall during the harvest, the grapes remained surprisingly healthy and ripe.

Period of harvest: September 20th – October 5th

The Merlots' quality was remarkable with deep colour, velvety, fleshy wines. A feeling of roundness predominates. The Cabernets are very classical: massive, soft and ripe tannins, well balanced on the palate.

Blend

Cabernet-Sauvignon: 71 %, Merlot: 29%

Tasting notes

Dense, brick red hue slightly evolved.

The nose displays aromas of leather, cocoa, truffle, mirabelle plum, wax.

A complex palate delivering aromas of red fruits, leather, and black fruit liquorice.

Very good, fleshy, elegant, slightly evolved wine.

While the mid palate is a bit light, the attack is neat with a nice mellow finish and a tinge of acidity.

Optimum tasting and ageing potential

2011-2021