



# *La Dame de Montrose*

*Vintage 1995*

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## Main characteristics of the vintage

1995 was an early year. A mild winter and a hot-dry spring, caused an early and homogeneous bud burst and blossoming. June July and August were hot and very dry. The mid-veraison occurred on August 4th. The series of rainfall between April and August reached only 150 mm! All these factors are in favour to the sugar's increment and the maturity of tannins. The volume of berries was weak, showing a depletion of about 10 % compared with the previous years.

Period of harvest: September 13th – September 26th

The grapes are ripe and healthy and the yield shows an upswing compared to 1994. The Merlots were fruity, fully bodied, and round on the palate. The Cabernets-Sauvignon featured a good balance acid-tannins, and show good length on the palate, without bitterness.

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## Blend

Cabernet-Sauvignon: 73 %, Merlot: 27 %

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## Tasting notes

Ruby colour.

The nose delivers aromas of milk bread and cocoa.

The palate displays notes of black fruit and cocoa.

The wine is balanced, fine and very elegant: the attack and mid-palate is neat.

Long and full finish on silky tannins.