



La Dame de Montrose

Vintage 2003

Main characteristics of the vintage

2003 will remain in our memories as the year of the heat wave. The vintage was mainly due to an exceptionally hot and dry summer. Montrose's soils released the freshness useful for the vines to endure the heat and to lessen the consequences of the heat wave.

Once again, Montrose's terroir was capable of producing great wines despite the hot and dry weather. The wines were extremely fat and rich, with no over maturity; the tannins were very powerful, yet very melted and elegant, with impressive ageing potential. 2003 will be a vintage worth being waited for. A vintage categorized to be a historical success for Montrose.

Period of harvest

September 11th – September 26th

Blend

Cabernet-Sauvignon: 65 %, Merlot: 35 %

Tasting notes

Dense colour, nearly dark.

The nose develops aromas of cigar, liquorice, morello and raspberry.

Hints of citron, liquorice, red berries on the palate.

The wine is balanced, harmonious, very complex. The attack and mid palate is neat.

Lingering and soft finish on very ripe tannins.