



# *La Dame de Montrose*

*Vintage 2004*

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## Main characteristics of the vintage

After a cold and dry winter, the vineyard enjoyed a very fair weather in Spring. After 3 years of little crop, 2004 is characterized by its big quantity and generous size of the grapes. We had to pay a particular attention to the management of our parcels in order to avoid a harmful overproduction. Summer was not too hot; July was dry and August was wet. Like in 2002, the month of September was very sunny. High temperature and cool nights blocked any rotting development. Hints of anthocyanin were particularly high.

The fullness of the grapes gave very well balanced and tannic wines. After the richness of 2003, 2004 was a more classical wine, without austerity, showing an extreme finesse and a level of elegance rarely reached at Montrose.

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## Period of harvest

September 24th – October 15th

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## Blend

Cabernet-Sauvignon: 50 %, Merlot: 50 %

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## Tasting notes

Violet colour (young).

The nose develops floral scents, violet and cherry.

Notes of mint, liquorice, black fruit and brown tobacco on the palate.

The wine is balanced and round. The attack and mid-palate is neat.

Lingering and soft finish.