



# *La Dame de Montrose*

*Vintage 2005*

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## Main characteristics of the vintage

2005 was known as the year of drought. The water deficit was constant and alarming: by the harvest, the volume of rainfall was less than half the average quantity of the past 30 years. Once more, the clayed sub-soils of Montrose played an important role. On the other hand, the temperature was significantly good, particularly during the summer with a profitable alternation of hot days and cool nights, sign of a very good ripening of the grapes.

2005 impresses by its exceptional power, the amazing pure fruit, and the extraordinary engaging elegance without having the overwhelming charm of the 2003.

Stylistically, very classical and very Bordeaux-like, without austerity.

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## Period of harvest

September 23rd – October 9th

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## Blend

Cabernet-Sauvignon: 54 %, Merlot: 46 %

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## Tasting notes

Dense colour, nearly dark.

The nose delivers aromas of chocolate, tobacco, liquorice and vanilla.

Notes of tobacco and black fruit on a dense and full palate.

The wine is dense, fully harmonious.

The attack and mid palate is neat.

Long and soft finish.