



La Dame de Montrose

Vintage 2008

Main characteristics of the vintage

Regular rainy spells and smooth temperatures characterize the year of 2008, during which we noticed the occurrence of warm and sunny periods as well, above all for the flowering (mid-June) and the veraison (end of July).

Again this year, Montrose's unique terroir has played its important role in regards to both the draining soil and the breeze and drying microclimate that hindered the development of mildew and grey rot.

The enjoyable consequence of this association between terroir and human work (green harvest, preventive measures and treatment) is the very good quality of the grapes once picked. Thus we waited for the perfect phenolic maturity with confidence.

Period of harvest

September 29th – October 15th

Blend

Cabernet-Sauvignon: 44 %, Merlot: 56 %

Tasting notes

Violet colour (young).

Complex nose delivering notes of cassis, violet and raspberry.

Floral notes, morello and mocha wrap around a neat, long and elegant palate.

The wine is harmonious, powerful and long. Very classical wine.