



# *La Dame de Montrose*

*Vintage 2011*

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## Main characteristics of the vintage

Snow, drought, heat waves, hail... the Médoc vineyards were spared no extremes of weather during 2011!

This year more than ever, the vigneron were forced to truly understand and work with their environment and to adapt their techniques to the very specific climatic conditions which they experienced.

In the vineyard, the work was hard and intense; incessant attention and unrelenting efforts were required to ensure that the grapes reached full maturity.

In the cellar, the vinification of each vat was carefully monitored and controlled in order to extract ripe, precise, and very silky tannins.

Balance is always a good thing, present all around us in nature. In addition to balance, we have sought to express through the wine freshness, fine aromatic qualities, and precise, well defined, yet supple tannins thus revealing the best of the wonderful terroir which is Chateau Montrose.

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## Period of harvest

September 2nd – September 27th

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## Blend

Cabernet-Sauvignon: 28 %, Merlot: 72 %

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## Tasting notes

The robe is silky with an average intensity and a beautiful cherry red colour.

The nose is very expressive and concentrated, slightly sweet and woody, with a mixture of red fruit aromas, raspberry, and morello cherry.

The palate is powerful and racy, combining suppleness and tight tannins.

Beautiful length in the mouth, with tannins less evident in the after-taste.

A Second wine well balanced and accessible.