



Château Montrose

Vintage 1974

Main characteristics of the vintage

Everything started well with an early spring, and fair months of May and June. The mid-blossoming, on June 11th, and a good fertilization contributed to a significant crop size as bunches per vine were important. July and August were sunny and hot. Unfortunately, by the end of August, the weather changed with frequent rains and low temperatures.

During the harvest, the weather was unsteady, with alternation of fair days, cloudy skies, fog, and rain; forcing us to stop the picking of the grapes for three days. The temperature did not exceed 20 °and generally was around 14-15° in the afternoon.

The quality of the crop was good due to the drastic selection of the vats.

Period of harvest

September 21st -.October 10th

Blending

Information non communicated

Tasting notes

Dense ruby colour.

The nose is slightly evolved with notes of cold tobacco, smoke, and mirabelle plum.

The palate is long, fresh with good underlying acidity.

The tannins are melted. Red berries and currents on the finish.

The wine is supple and harmonious.