



Château Montrose

Vintage 1976

Main characteristics of the vintage

Spring was early, and the weather maintained fair and hot from April to June. Therefore, the blossoming took place in June (the mid-blossoming in June 5th) with no coulure nor millerandage due to the excellent climatic conditions. We all recall the extreme drought during the months of July, August, and September: continuous sun and heat.

During the harvest, the sky was occasionally a little cloudy. Overall, the sun was predominant with an average temperature: 24-25°C in the afternoon.

Because of these good atmospheric conditions, we fashioned a very beautiful colored, full-bodied, and fleshy wine.

Period of harvest

September 15th - September 29th

Blending

Information non communicated

Tasting notes

Dense and deep color.

The rich nose is and complex, displaying aromas of black fruits, liquorice, pepper, smoke, tobacco and prune.

Long and neat on the palate, delivering notes of ripe grapes, prune, and tobacco.

The wine is harmonious, fine, light with a beautiful texture of ripe grapes

If the palate is harmonious, long, and soft, the finish is on the other hand, a little short with a tinge of bitterness