



Château Montrose

Vintage 1982

Main characteristics of the vintage

From the beginning to the end, the year was exceptional. The months of spring were fair, with an early flowering (mid-flowering in June 4th) without coulure nor millerandage.

July, August, and September were hot, very sunny and dry continuously; heat and exceptional drought characterize the harvest season. Evidently, the temperatures were high for the season: 20°C in the morning and 30-32°C in the afternoon.

These perfect conditions fashioned a wine of an overwhelming quality.

Period of harvest

September 14th - September 29th.

Blending

Information non communicated

Tasting notes

Dense color with brick hues

The rich nose displays scents of blond tobacco, leather, cedar, redcurrant, and cherry

The palate delivers notes of cocoa, mocha, ripened strawberry, and blackberry.

Harmonious, fine, and elegant wine.

Neat attack. Beautiful fullness. Splendid structure. Long and round finish

The tannins are neat and defined.

« The Kiss Landing »