



# Château Montrose

## Vintage 1984

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### Main characteristics of the vintage

This year began with an unstable spring yet with seasonal average temperature, at the exception of April and May. However, in June, at the flowering period, (the mid-flowering took place in June 16<sup>th</sup>), a cold and rainy weather caused an important coulure and millerandage on the merlots and cabernets francs. The crop was weak for these two grape varieties. July was fine, as generally in the south-west, but August and September were unstable, with alternation of sun and rainfall. By September 12<sup>th</sup>, the sun came back allowing grapes to mature in good conditions.

During the first three days of harvest, the weather was fine, but we then had to cope successively with unsteady weather: nice sun and few clouds without significant rainfall. During this time, the temperature was low: 13-14°C a.m, and 20-21°C p.m

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### Period of harvest

September 26<sup>th</sup> - October 12<sup>th</sup>

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### Blending

*Information non communicated*

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### Tasting notes

Brown colour with light orange-coloured tints

The nose is complex with cocoa, leather and cooked strawberry notes. It is slightly meaty

Fresh, soft, racy on the palate. It lasts long enough

The wine is elegant, fine and complex. The tannic texture is fine and precise. The attack is neat

Round and long finish