



Château Montrose

Vintage 1990

Main characteristics of the vintage

The particularly hot winter caused an exceptionally precocious bud burst. Spring was cold, but the summer was historically hot and dry.

The little rain in September favoured the abundance of the harvest, perfectly healthy and ripe.

Period of harvest

September 14th - October 3rd

Blend

Cabernet-Sauvignon: 64 %, Merlot: 32%, Cabernet franc: 4 %

Tasting notes

Ruby colour.

Full, deep and fresh on the nose revealing an outstanding complexity: cocoa, candied, quince, even citrus fruits.

This wine is fabulously balanced on the palate, very silky, fine texture showing an incredible length with empyreumatic aromas.

Extremely well structured, strong personality.