



Château Montrose

Vintage 1991

Main characteristics of the vintage

This year will remain in our memories as the year of spring frost. If February favoured a precocious bud burst, a nasty frost depleted a considerable part of the vegetation during the night of April 20th in the Bordeaux area. However, Montrose's unique terroir benefits of a fully exceptional climate. Its proximity to the river prevents frost-riven temperatures. That's how Château Montrose's yield, in 1991, did not swoop.

July and August were hot and dry and the harvest season was hot and rainy.

Period of harvest

September 30th - October 15th

Blend

Cabernet-Sauvignon: 70 %, Merlot: 30%

Tasting notes

Deep dense color, and lightly evolved.

The nose delivers scents of leather, black fruit, morello and mocha.

The complex palate offers notes of leather and undergrowth.

This wine is outstanding, fat, and full. It is elegant, potent, slightly evolved with fine and silky tannins.