



Château Montrose

Vintage 1992

Main characteristics of the vintage:

Winter 1992 was soft with early frosts. The rain was moderate. March favored a relatively precocious bud burst which began for the Merlots at the end of that month, followed by the Cabernets francs and the Sauvignons with 5 to 6 days lap interval. The vegetation developed regularly for both Merlots and Cabernets. The month of May was particularly hot and fine for the season and the mid-blossoming intervened around June 6th. However the weather got cold with heavy rain falls during the months of June and July, thus causing a short delay in the blossoming, coulure and millerandage for the Merlots. From June onwards, the succession of tropical heat and violent storms compelled us to pay great attention to ensure a healthy wine-harvest.

The mid-veraison took place on August 10th. The month of September was unstable with heavy heat and storms.

This vintage can be compared to 1988 and 1991, which are both very successful vintages at Montrose.

Period of harvest

September 23rd - October 9th

Blend

Cabernet-Sauvignon: 60 %, Merlot: 40%

Tasting notes

Brilliant purple color with a slight evolution.

Very flattering and embellishing nose with a beautiful bouquet of seductive aromas: precious wood, tobacco, floral and mint notes.

Supple and balanced on the palate with velvety and juicy tannins and loads of fruit.

A triumph for this vintage!