



Château Montrose

Vintage 1997

Main characteristics of the vintage

The beginning of a dry and hot year caused an exceptional precocity of the vegetation in spring. The first flowers appeared on the Merlot on May 5th. The first fortnight of May was showered by strong rain. The mid-blossoming was noted down on May 20th - 3 weeks ahead of the average date and one week ahead of the record, 1989. The first berries changed colour on July 16th and the mid-veraison was noted on July 30th to be very heterogeneous. September's drought allowed us to harvest serenely and to mitigate the maturity's irregularity.

The Merlots are fat and silky, and the fruit is gorgeous. The Cabernets are rich and ripe, beautifully structured but probably more heterogeneous compared to the previous year.

Period of harvest

September 10th - September 24th

Blend

Cabernet-Sauvignon : 65 %, Merlot : 25 %, Cabernet franc : 9 %, Petit Verdot : 1 %

Tasting notes

Beautiful, brilliant, clear ruby colour.

The nose is fine and elegant, while already evolved, with hints of red fruits, licorice, and cedar.

Well balanced on the palate, with a fat and frank attack. The tannins are fine and very elegant with a great length.

The ageing is promising for this very fine and elegant wine.