



# *Château Montrose*

## *Vintage 1999*

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### Main characteristics of the vintage

After a mild winter, an early bud burst was noticed (March 10th for the Merlots, March 16th for the Cabernets). The mid-flowering was noted on May 29th (same date for 1989 and 1990). The last days of May were beautiful. Despite a rainy week in June, the flowering was fast and homogeneous, the coulure and the millerandage were very rare. July was not too hot, and the first fortnight of August was rainy and gloomy. The mid-veraison was noted on August 4th. From August 19th onwards, the weather was fine and dry. The grapes ripened well, and caught up their time lag.

The Merlots are fat and tannic. The Cabernets are very successful: fat and tannic without sourness, revealing a very great maturity.

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### Period of harvest

September 16th - October 1st

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### Blend

Cabernet-Sauvignon: 62 %, Merlot: 33 %, Cabernet franc : 4 %, Petit Verdot: 1 %

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### Tasting notes

Dense purple colour.

The nose is complex and still shut, delivering notes of tobacco, cigar, black fruit.

Long and full on the palate, with aromas of brown tobacco, dark chocolate, and blackcurrant.

Beautiful wine, classic, elegant, and complex.

The tannins are silky, elegant, melted, with a velvety texture. Beautiful finish.