



Château Montrose

Vintage 2001

Main characteristics of the vintage

The winter was exceptionally mild and rainy. Spring augured a beautiful growth; however, episodes of high heat in June, July, and August slowed down the evolution of the maturity. Despite the fears aroused by the winter, the phytosanitary state of the grapes was good, and by the harvest season, the grapes were in good condition.

The wines were very fat, with an exceptional density and viscosity predicting a great potential of ageing. The nose hints black fruit and wood. Massively full-bodied, the wine was elegant with a long finish.

Period of harvest

September 24th - October 9th

Blend

Cabernet-Sauvignon: 62 %, Merlot: 34 %, Cabernet franc : 1 %, Petit Verdot: 3 %

Tasting notes

Deep purple colour.

The nose delivers aromas of leather, underground, spices.

Very complex on the palate, offering aromas of chocolate (cocoa with silky tannins), and candied fruit.

Very good, full and structured wine.

Beautiful length with silky tannins and an aromatic structure.