



Château Montrose

Vintage 2004

Main characteristics of the vintage

After a cold and dry winter, the vineyard enjoyed a very fair weather in spring. After 3 years of little crop, 2004 is characterized by its big quantity and generous size of the grapes. We had to pay a particular attention to the management of our parcels in order to avoid a harmful overproduction. Summer was not too hot; July was dry and August was rainy. Like in 2002, the month of September was very sunny. High temperature and cool nights blocked any rotting development. Hints of anthocyanins were particularly high.

The fullness of the grapes gave very well balanced and tannic wines. After the richness of 2003, 2004 was a more classical wine, without austerity, showing an extreme finesse and a level of elegance rarely reached at Montrose.

Period of harvest

September 24th – October 15th

Blend

Cabernet-Sauvignon: 64 %, Merlot: 32 %, Cabernet franc: 3 %, Petit Verdot: 1 %

Tasting notes

Dense purple colour.

The very complex nose offers up notes of black fruit, tobacco, and violet.

Rich and fresh on the palate delivering aromas of black fruit, chocolate, and zan.

Very pleasant wine, well balanced, fruity and fresh.

Beautiful length with clear tannins offering up sucrosity

Significant aromatic complexity