



Château Montrose

Vintage 2005

Main characteristics of the vintage

2005 was known as the year of drought. The water deficit was constant and alarming: by the harvest, the volume of rainfall was less than half the average quantity of the past 30 years. Once more, the clayed sub-soils of Montrose played an important role. On the other hand, the temperature was significantly good, particularly during the summer with a profitable alternation of hot days and cool nights, sign of a very good ripening of the grapes.

2005 impresses by its exceptional power, the amazing pure fruit, and the extraordinary engaging elegance without having the overwhelming charm of the 2003.

Stylistically, very classical and very Bordeaux-like, without austerity.

Period of harvest

September 23rd - October 9th

Blend

Cabernet-Sauvignon: 65 %, Merlot: 31 %, Cabernet franc: 3,5 %, Petit Verdot: 0,5 %

Tasting notes

Dense purple colour, almost black.

Complex nose still shut delivering fragrances of black fruit, spices, chocolate.

Long, full, powerful complex on the palate offering up intermixed aromas of morello, cocoa, liquorice, brown tobacco, and prune.

Great wine. Full and very structured.

Beautiful length with neat and straight tannins.

Great ageing potential.