



Château Montrose

Vintage 2011

Main characteristics of the vintage

Snow, drought, heat waves, hail... the weather did not spare the Médoc vineyards for 2011!

This year more than ever, the vintners got closer to their environment which forced them to adapt their techniques specifically to the weather conditions.

In the vineyard, the work was difficult and intense; repeated efforts and full attention were required for the grapes to ripen.

In the cellar, the vinification of each vat was carefully monitored and controlled to extract accurate and silky tannins.

Balance, freshness, and fine aromas were qualities we sought for precisely along with well defined yet supple tannins, all to reveal the best of the wonderful terroir, Château Montrose's.

Period of Harvest

September 2nd – September 27th

Blend

Cabernet-Sauvignon: 63 %, Merlot: 22 %, Cabernet franc: 12%, Petit Verdot: 3 %

Tasting notes

A fine and elegant **robe**, with beautiful intense and dark garnet

The **nose**, powerful and harmonious, is pleasantly woody. Aerated, it reveals lightly toasted aromas, followed with hints of ripe fruits and liquorice.

The **palate** is full and soft with tight tannins and a light sweetness.

The **after-taste** is long and harmonious.