

Tertio de Montrose

2016 Vintage

Main characteristics of the Vintage

The ever-increasing quality requirement for Château Montrose and La Dame de Montrose, and the increasingly precise selections, now allow the production of a 3rd blend:

The Tertio de Montrose. Produced on the exceptional terroir of Château Montrose and vinified by the teams at the property, this wine is the fruit of a classic blend of the great Bordeaux grape varieties, Cabernet Sauvignon and Merlot.

The 2016 vintage was defined by a cool and wet start to the season.

The winter was relatively mild. The few episodes of frost at the end of April caused no damage in the vineyard. Once again, the estuary played its essential role as a temperature regulator.

Full flowering took place around June 7th. At the end of the month, the summer set in to stay, marked by very strong heat as from August 15th.

Veraison started mid-August, indicating an October harvest.

September was hot and sunny. The rainy episode of September 13th relaunched the ripening cycle of the vine, slowed down by the very strong summer heat. The 4 grape varieties reached optimal ripeness. The alternating hot days and cool nights preserved an impressive balance between freshness and aromatic power.

The harvest took place calmly under a radiant sun from 23 September to 14 October.

This year, even more precise selection of plots was carried out by an expanded team in the vineyard (90 pickers).

Period of harvest

From September 23rd to October 14th

Blend

Cabernet Sauvignon : **32%**, Merlot : **61%**, Cabernet Franc : **2%**, Petit Verdot : **5%**

Tasting notes

Deep garnet red colour. The intense nose reveals spicy notes, and a bouquet of fresh fruit aromas accompanied by toasted and grilled notes.

Clean attack. Full and delicious on the palate with generous tannins and great freshness on the finish.