



*P*roduced on the exceptional terroir of Château Montrose and made in the château's winery, Le Saint Estèphe de Montrose is the estate's third wine and a traditional blend of classic Bordeaux grape varieties. Previously available only to the estate's owners and employees, it uses wines from younger vines and lees wines. The exacting selection process for Château Montrose and La Dame de Montrose, our first and second wines, combined with a relatively generous crop in 2012 meant that we were able to make a larger quantity of Saint Estèphe de Montrose that year and hence offer it to customers

*W*eather conditions were variable in 2012, starting with a relatively damp and cold period which delayed the vine growth cycle, requiring rigorous work in the vineyard. A hot and very dry summer set in at the end of July, lasting until the harvest. Some welcome rainfall around 22 September brought on the ripening process and the harvest took place between 24 September and 20 October. A detailed and precise picking schedule was established in order to ensure that the crop was harvested at optimum maturity. The grapes were fully ripe, giving rich musts with very attractive fruit and plenty of color.

*A*ppellation : Saint-Estèphe

Ageing: 12 months

Blending: 55% Merlot, 45% Cabernet-Sauvignon

*T*he nose reveals nutty aromas, especially hazelnut and almond. The palate is harmonious and pleasantly gentle, while the finish is clean and straightforward. Ready to drink now, Le Saint Estèphe de Montrose will keep for three to five years.