



Dame de Montrose 2022

Appellation Saint-Estèphe



Key Selling Points

- Takes its name from the hill once covered in heather, the “Mont Rose”
- The youngest Second Grand Cru Classé of 1855: a swift ascent, the promise of an exceptional terroir
- 95 ha vineyard in a single stand, in front of the Gironde
- A vineyard of Terraces (No.03, No.04) shaped by the river, elite viticultural cores
- A precise viticultural approach: authentic wines, reflecting every singularity of the terroirs

La Dame de Montrose was created in 1983 as a tribute to the boldness of the emblematic owner Yvonne Charmolüe. Born from a selection predominantly merlot, it draws its uniqueness from the estate’s cool-climate terroirs. A meeting of grace and vigor.

Climatic conditions

- Winter: Mild, with a water deficit during the first three months of the year
- Spring: Dry, light frost in April with no consequences, hail at the end of June.
- Summer: Very hot and very dry, with four heatwaves (June-August).
- Autumn: Dry, early harvest in perfect sanitary conditions

Blend

71% Merlot | 23% Cabernet Sauvignon | 5% Petit Verdot | 1% Cabernet Franc

Vinification

Micro-parcel vinification
Gentle taylor-made extractions
9 distinct press qualities

Aging

12 months
French oak barrels
1/3 new oak

Terroir

Clay on limestone bedrock
& Terrace No.05

Cultural practices

Organic Viticulture
Management through
regenerative soil agriculture

Tasting notes

The nose is sober and deep, with a floral and sappy side. The palate is straight and long, accessible and demonstrative, with elegance and a distinguished presence. Beautiful expressions of fresh red fruits and brioche. A Dame de Montrose full of character, who holds her place.