



Dame de Montrose 2023

Appellation Saint-Est  phe



Key Selling Points

- Takes its name from the hill once covered in heather, the “Mont Rose”
- The youngest Second Grand Cru Class   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 Charmol  . 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 moderate rainfall
- Spring: Relatively warm and sunny, with light but regular rainfall
- Summer: Dry and temperate, with heatwaves late in the season
- Autumn: Rainy from October onward, with mild temperatures

Blend

61% Merlot | 32% Cabernet Sauvignon | 5% Petit Verdot | 2% Cabernet Franc

Vinification

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

Aging

12 months
75% French oak barrels (15% new oak), 20% Casks, 5% Amphorae

Terroir

Clay on limestone bedrock
& Terrace No.05

Cultural practices

Organic viticulture
Management through
regenerative soil agriculture

Tasting notes

An intense, expressive nose with powdery notes of jasmine and redcurrant. The attack is lively, refreshing and gentle. The tannic structure is silky and sensual, supported by an aromatic expression of white flowers. A Dame who is resolutely herself confident right down to her fingertips !