



Château Montrose 2006

Grand Cru Classé in 1855, 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

Château Montrose endowed with remarkable power and precision, it captures the essence of Terrace No.04: the original terroir, the promised land of cabernet sauvignon.

Climatic conditions

- Winter: cold and humid
- Spring: dry with moderate temperatures
- Summer: Hot with two temperatures peaks in June and July
- Autumn: dry with rainfall in September

Blend

72% Cabernet Sauvignon | 28% Merlot

Vinification

Micro-plot vinifications
In temperature-controlled stainless steel tanks

Aging

18 months
French oak barrels
60% new oak

Terroir

Terrace No.04 essentially:
sandy gravels on clay-rich substrate, iron layer

Cultural practices

Reasoned viticulture

Tasting note

Dense and deep color. The nose reveals notes of red fruits and morello cherry. The palate is long, full-bodied, and powerful, with flavors of morello cherry, raspberry, strawberry and licorice. The tannins are clean and taut. This is a great wine, highly structured with excellent aging potential.