



Montrose Blanc 2023

Vin de France



Points Clés

- The property takes its name from the ridge once covered with heather, the 'Mont Rose'
- The youngest Second Growth classified in 1855: a meteoric rise, a promise of an exceptional terroir
- 95 hectares of vineyards in a single continuous plot, facing the Gironde
- A vineyard of terraces (No. 03, No. 04) sculpted by the river, elite viticultural cores

Montrose Blanc true to a deeply rooted winegrower's approach, it is born from a confidential parcel on Terrace No. 03. It draws its uniqueness from the depth and precision of this exceptional soil. With a silky, almost tactile texture, it displays a rare density.

Climatic conditions

- Winter: mild, moderate rainfall.
- Spring: relatively warm, sunny, low and regular rainfall.
- Summer: dry and temperate, heat waves at the end of the season.
- Autumn: rainy from October, mild temperatures

Blend

55% Sémillon | 45% Sauvignon Gris

Vinification

Horizontal pressing,
4 pressings,
Fermentation in barrels.

Aging

12 months in French oak
barrels (40% new wood)
Regular bâtonnage for 2
months.

The terroir

Terrace No. 03
Gravelly sands over
deep clay gravels.

Viticultural practices

Organic viticulture
Regenerative agriculture

Tasting notes

The pale, luminous golden color catches the eye. The nose, precise and elegant, combines floral notes with ripe white fruits. On the palate, the wine reveals its full dimension: ample, silky texture, perfectly integrated acidity, and a mineral tension that structures the whole. The finish, straight and persistent, evokes the signature of a great terroir wine, built for gastronomy.