

Product code: 3815

CHÂTEAU MONTROSE 2ÈME CRU CLASSÉ, ST-ESTÈPHE, BORDEAUX, FRANCE, 2012



Producer Profile

Viticulture

The harvest lasts about a month. It starts with the Merlot and ends with the Cabernet Sauvignon on the Great Plateau. The technical staff tastes the berries every day in order to decide which order to harvest the parcels in. All the grapes are hand-picked in open crates by an experienced team of pickers who have been coming to Montrose for several generations. Every year for the past 40 years, over 70 pickers from the same village, Pruna in southern Spain, have come to Château Montrose for the harvest. Housed at the estate for the duration, they complement the efforts of the Château staff with the precision and efficiency of their picking.

Winemaking

After an initial selection in the vineyard during picking, the grapes are brought to the vat-house. If the vineyard work of tasting the grapes and harvesting them parcel by parcel is continued in the winery. The vat-house contains 70 temperature-controlled stainless steel vats of different sizes, meaning that wines can be made to measure. They are vinified with complete respect for the grapes. Each stage in the process is designed to reveal the expression of the terroir and obtain a particular style, that of Montrose. The wines are vatted for 25 days at most, respecting the fruit and the substance. All the lots are kept separate after running-off so that all the different profiles of the vat wines are available for blending. The pomace is pressed with a high degree of precision. The press wines are then stored in barrels and selected: the finest will be used in the first wine.

Tasting Note

The wine is a deep, dazzling purple. Initially rather closed, the nose opens with airing to reveal elegant fresh fruit, blackcurrant bud and eucalyptus aromas. A fresh, clean attack leads into a full, powerful and silky mid-palate, building to an incredibly long finish on notes of brioche and liquorice.

Technical Details

Varieties:

Cabernet Sauvignon 57%

Merlot 37%

Others 6%

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 18 Months

Type: French Oak

% wine oaked: 100

% new oak: 60