



Château Montrose 2009

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: cool, with regular rainy periods
- Spring: mild with consistent rainfall, ideal conditions
- Summer: dry and warm, with stable temperatures
- Autumn: dry and warm, optimal ripening of the grapes

Blend

65% Cabernet Sauvignon | 29% Merlot | 5% Cabernet Franc | 1% Petit Verdot

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

Deep and intense black with dark ruby color. Complex nose of Morello cherry, cherry stone, and blackberry, with notes of citron and spices (saffron). Long and generous on the palate, with flavors of redcurrant, blackcurrant, Morello cherry, cocoa, and licorice. Supple finish with clean, well-integrated, and precise tannins.