



Château Montrose 2021

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.4: the original terroir, the promised land of cabernet sauvignon.

Climatic conditions

- Winter: mild, with light rains
- Spring: dry with a hailstorm at the end of June
- Summer: very hot with above-average temperatures
- Autumn: warm and dry

Blend

62% Cabernet Sauvignon | 31% Merlot | 6% Cabernet Franc | 1% Petit Verdot

Vinification

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

Aging

18 months
French oak barrels
60% new oak

Terroir

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

Cultural practices

Organic Viticulture
Management through
regenerative soil agriculture

Tasting notes

Deep and dark, with hints of dark purple. The first nose is complex and brioche-like. When swirled, the wine is very intense, with black fruit, blackberry and wild strawberry notes and a touch of eucalyptus. The palate is powerful and structured, with aromas of fresh oak and undergrowth. There are also hints of sweetening brioche, and floral notes