



# Château Montrose 2022

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 a water deficit during the first three months of the year
- Spring : dry, light frost in April with no consequences, hail at the end of June
- Summer : very hot and very dry, with four heatwaves
- Autumn : dry, early harvest in perfect sanitary conditions

## Blend

66% Cabernet Sauvignon | 25% Merlot | 8% 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

Intense, complex and frank nose, with aromas of jasmine and cherries. When swirled, mentholated, pomaded notes, tobacco, spices, red fruits emerge. Fresh and invigorating attack. The mouth quickly broadens, becoming smooth and saline. Powerful tannic structure and persistent finish. This vintage perfectly expresses Montrose’s vibrant energy.