



# Château Montrose 2023

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 moderate rainfall
- Spring: relatively warm and sunny, with light and regular rainfall
- Summer: dry and temperate, with heatwaves at the end of the season
- Autumn: rainy from October onwards, with mild temperatures

## Blend

75% Cabernet Sauvignon | 21% Merlot | 4% Cabernet Franc

## Vinification

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

## Ageing

18 months  
French oak barrels  
60% new oak

## Terroir

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

## Cultural practices

**Organic viticulture**  
Management through  
regenerative soil agriculture

## Tasting note

An airy, complex nose blending red fruits and spicy notes. With swirling, aromas of blackberry and graphite dominate. On the palate, the attack is clean and direct. The tannic structure is powerful yet restrained, with great persistence. The wine is vibrant, energetic, triumphant, and opulent, without the slightest roughness or excess.