



## *Château Montrose*

### 2021 Vintage

#### Main characteristic of the vintage

##### **A vintage of terroir**

Marked by contrasting climatic conditions, 2021 proves, once again, the importance of the quality of our terroir and its incredible capacity to mitigate the excesses of 'Mother Nature'.

This vintage required all the experience, energy and vigilance of the estate's teams. A mild, dry start to the season was followed by a rainy, cool spring. Disease pressure in the vineyard was high, but effectively contained as part of our environmental approach. Improved weather conditions at the beginning of June enabled the vines to flower quickly and successfully. The cool, dry summer reduced disease pressure but caused a slight delay in veraison, which was by contrast, rather slow and uneven. In September, higher temperatures and more sunshine enabled our four grape varieties to reach full ripeness.

The specific characteristics of each plot were not as obvious as usual when the grapes were tasted, and the teams' experience and in-depth knowledge of our terroir were called upon more than ever; during the harvest and pre-blending, the collective memory proved crucial to every decision. The quality of the grapes was undeniable, and all our four varieties were integrated into our Grand Vin, which is always the mark of a successful vintage at Château Montrose.

#### Harvest

September 21st - October 6th

#### Blend

Cabernet Sauvignon: 62%, Merlot: 31%, Cabernet Franc: 6%, Petit Verdot: 1%

#### Tasting notes

Château Montrose 2021 has a deep, dark colour with hints of dark purple. The initial nose is complex and brioche-like. When swirled, the wine is very intense, with milky, 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 brioche, sweetness and floral notes.