



Château Montrose

Vintage 2022

THE LIGHT

In the Vineyard

The 2022 vintage is experiencing a relatively mild winter with a water deficit over the first 3 months of the year. A few episodes of frost at the beginning of April had no consequences thanks to the position of the Montrose vineyard, extremely close to the river. At this northern point of the Médoc, the estuary is particularly wide (4km). This mass of water generates de facto a specific microclimate protecting the vineyard from frost and tempering every temperatures excess.

May and June were dry months despite a hail episode at the end of June which had a limited impact on the vineyard. The beginning of summer remains extremely dry, with temperatures above average and 4 major heat waves between June and August. The first glass berries appear on July 30th. Based on the experience of the 2018 vintage, which was particularly dry and sunny in Bordeaux, the team is working to set the start date for the harvest as precisely as possible. The peak of maturity of Merlots is indeed limited and it is essential to preserve a certain freshness and tension in the wines. The Cabernet, on the other hand, has the ability to resist greater extreme conditions, particularly on the Montrose terroir. On September 2nd, the first Merlots were picked up, the Cabernets then followed each other perfectly and the harvest ended on September 22nd with a vineyard in perfect sanitary condition. The grapes are naturally rich and concentrated.

2022 most certainly marks the decade with a luminous vintage that allows the entire strength and resilience of Montrose terroir to be expressed.

Brilliant - Harmonious - Absolute

Tasting

The first nose is surprisingly open, intense, complex and frank. We find subtle aromas of jasmine and Morello cherries. When breathing, mentholated, pomaded notes, then aromas of blond tobacco, spices (pepper), baskets of red fruits (blackberries) emerge.

On the palate, the attack is frank, fresh and invigorating. The mouth widens very quickly in the middle, to become suave and saline. The tannic structure is powerful but contained in a velvet glove. The final, persevering, does not diminish in intensity and tirelessly plays this same precise singular musical score.

The 2022 Vintage is the expression of the Montrose vibrant energy harmoniously tamed.

Climatology

- Winter: mild, light rains
- Spring: dry with an episode of hail at the end of June
- Summer: very hot with temperatures above normal
- Autumn: hot and dry

Key dates

- Bud burst: April 4th
- Flowering: May 18th
- Veraison: July 30th
- Harvest: September 2nd to 22nd

Blend

- Cabernet Sauvignon: 66%
- Merlot: 25%
- Cabernet Franc: 8%
- Petit Verdot: 1%

Indicators

- TAV/ ABV: 14.5
- pH: 3.78
- AT/TA: 3.1
- IPT: 82
- Yield: 31hl/ha

