

La Dame de 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 rather slow and uneven. In September, rising temperatures and plenty of sunshine enabled our four grape varieties to reach full ripeness.

The specific characteristics of each plot were not as clear-cut as usual when the grapes were tasted, and the teams' experience and in-depth knowledge of our terroir were called upon more than ever. When it came to harvesting and pre-blending the plots, our collective memory proved crucial to every decision. The quality of the grapes was undeniable. In 2021, La Dame de Montrose confirms its style: a seductive wine with freshness and balance.

Harvest

September 21st - October 6th

Blend

Merlot : 53%, Cabernet Sauvignon : 38%, Petit Verdot : 6%, Cabernet Franc 3%

Tasting notes

La Dame de Montrose 2021 is burgundy red with garnet highlights.

The initial nose is delicate, spicy and floral. On swirling reveals notes of fresh fruit, cherry and blackcurrant, with a hint of empyreumatic notes.

The palate is clean, delicate, round and well-balanced.