



Château Montrose

Vintage 2009

Main characteristics of the vintage

Episodes of regular rain and warm temperature characterize the first six months of the year 2009. Nevertheless, the key-phases of the vine's growing cycle (blossoming and setting of the vine) developed in excellent conditions. This year again, the unique soil of Montrose helped us fight against the parasitic disease, gratefully to the draining gravelly soil along with the oceanic air that sweeps and dries away the vineyard.

The summer settled a hot and dry weather until the early fall, allowing the berry to gain volume and change colour. That authorized us to be patient with confidence and serenity for the grape to reach optimal maturity.

Our obsession was to find the balance so fragile between the perfect maturity of the berries (sugar, tannin) and the freshness of the juice extended by an acidity that we controlled daily. All these factors foreshadowed an exceptional vintage of grand quality.

The tasting of the juice, then of the wine, rapidly convinced us of the extraordinary quality the vintage 2009 was reserving us. It is also important to stress on the homogeneous and valuable soil of Montrose.

Period of harvest

September 17th - October 5th

Blend

Cabernet-Sauvignon: 65 %, Merlot: 29 %, Cabernet franc: 5 %, Petit Verdot: 1 %

Tasting notes

Deep and dense, dark colour with dark ruby tints.

The nose is complex with morello, core of cherry and blackberry. It delivers notes of citron and spices (saffron).

Aromas of redcurrant, cassis, morello, cocoa and liquorice develop on the palate.

Supple and long-lasting finish on neat, coated and very precise tannins.

Complex, balanced and harmonious wine. The tasting reveals very homogeneous, soft and silky.

Incredibly long finish.

GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19