


TERTIO DE MONTROSE

Saint-Estèphe

Château Montrose GCC 3rd wine

www.chateau-montrose.com



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| VARIETALS | 67% Merlot, 30% Cabernet Sauvignon, 2% Petit Verdot, 1% Cabernet Franc |
| VINTAGE | 2017 |
| REGION | Saint-Estèphe, Bordeaux, France |
| TECHNICAL DATA | Alcohol 13.5% |
| APPEARANCE | The colour is a beautiful cherry red. |
| NOSE | The nose reveals elegant aromas of red fruit accompanied by some spicy and lightly smoky notes. |
| PALATE | The attack, full and round, reveals beautiful freshness on the palate. |
| AGEING | 12 months, of which 15% in new barrels. |
| PAIRING | Best served with roasted, braised or grilled meats like steak, veal, pork, beef and game. St. Estèphe is also good with both hard and soft cheese. |
| READINESS FOR DRINKING | Ready to drink now, it will keep well for 3 to 5 more years. |
| RATINGS | 4.0  ★★★★★ |
| ORDER CODE | FR669 |