

LE SAINT-ESTÈPHE DE MONTROSE

Saint-Estèphe

Château Montrose GCC 3rd wine

www.chateau-montrose.com



VARIETALS	60% Merlot, 40% Cabernet-Sauvignon
VINTAGE	2014
REGION	Saint-Estèphe, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Clear and bright ruby colour.
NOSE	The nose is slightly oaky, with notes of brioche, toast and cedarwood.
PALATE	From a clean attack, the mid-palate shows great balance between freshness and fruit, together with good acidity.
AGEING	12 months in French new oak 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	3.8 ★★★★★ VIVINO
ORDER CODE	FR326