



CHÂTEAU MONTROSE

Saint-Estèphe Grand Cru Classé AOC

www.chateau-montrose.com

VARIETALS	68% Cabernet Sauvignon, 29% Merlot, 3% Petit Verdot
VINTAGE	2013
REGION	Saint-Estèphe, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE NOSE	Attractive, clear and glittering ruby colour. The nose is very fresh and minty, marked by raspberry aromas along with toasted notes and a touch of caramel.
PALATE	From a clean and bright attack, the straight palate shows balance in the middle, with good grip revealing liquorice notes. The tannins are silky and elegant.
AGEING	18 months in French oak barrels, 60% new.
PAIRING	Ideal with braised meats, entrecôtes, steak with black truffle, rib eye steak, leg of lamb, duck confit or with hard cheeses.
RATINGS	92pts Wine Spectator 92pts JAMESSUCKLING.COM 16.5+ <i>Jancis Robinson.com</i> 4.2 VIVINO
ORDER CODE	FR0795

VINUM LECTOR