

LA DAME DE MONTROSE

Saint-Estèphe

Château Montrose GCC 2nd wine

www.chateau-montrose.com



VARIETALS	49% Merlot, 43% Cabernet Sauvignon, 4% Cabernet Franc, 4% Petit Verdot
VINTAGE	2017
REGION	Saint-Estèphe, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	The colour is on a deep red.
NOSE	The very expressive nose is slightly woody, dominated by black fruits (blueberry, blackberry and black cherry). It also reveals subtle notes of cedar and tobacco leaves.
PALATE	Tension and length in mouth are combined with a good balance. Tannins are precise and silky. The aromas purity brings finesse and elegance.
AGEING	Aged for 12 months in 30% new barrels.
PAIRING	The tension and savory undertones make it an excellent match for roast lamb, prime rib beef, venison, rich stews, or hard cheeses.
RATINGS	94pts JAMES SUCKLING.COM 92pts <i>Robert Parker</i> WINE ADVOCATE 92pts WINE ENTHUSIAST
	4.1 VIVINO 92pts JEB DUNNUCK
ORDER CODE	FR0839