

La Dame de Montrose 2014

CSPC# 854987

750mlx12

13.5% alc./vol.

Grape Variety
Appellation
Classification
Website
General Info

50% Merlot, 45% Cabernet Sauvignon, 5% Petit Verdot
Saint Estèphe

Second wine from Chateau Montrose.

<http://www.chateau-montrose.com/en/la-dame-de-montrose/>

Chateau Montrose is known today for its powerful, full bodied Bordeaux wine. But that is not what the property was originally known for. In fact, before Bordeaux wine was produced at the estate, it earned fame for being a hunting area.

That all changed when Alexandre de Segur, who also owned numerous, other illustrious Bordeaux properties such as Chateau Mouton, Chateau Lafite and Chateau Latour, gave the property to his son, Nicolas Alexandre. Alexandre did not keep the property long. In 1778, he sold it to Etienne Theodore Dumoulin. During the early 1800's what we know of today as Montrose was actually part of the large Calon Segur estate. It was Etienne Dumoulin who created Chateau Montrose, due to its unique, gravel terroir. What Etienne Dumoulin noticed in those days is thought of as one of the best terroirs in all of Bordeaux. At that point in time, the true birth Chateau Montrose takes place. The Dumoulin family eventually sold Chateau Calon Segur and retained Chateau Montrose.

Next, under the direction of the son of Etienne Dumoulin, Theodore Dumoulin, the vineyards for Chateau Montrose were fully planted. The Dumoulin family built the chateau that is in use today, added modern wine making facilities and by 1815, Chateau Montrose was already on its way to being well-known for their unique St. Estephe wines. That makes Chateau Montrose the youngest of all the 1855 Classified Growths.

In 1861, Chateau Montrose was sold to Mathieu Dollfus. Credit goes to Mathieu Dollfus for rebuilding Chateau Montrose from top to bottom. He constructed apartments for the estate workers and erected new farm buildings too. By 1880, a small village was created on the grounds of Chateau Montrose.

In 1896, the next major chapter in the history of Chateau Montrose took place when the estate became property of the Charmoule family. The new owner, Louis Victor Charmoule had a long history in the Bordeaux wine trade as he was born at Chateau Figeac in St. Emilion. By marriage, he acquired Chateau Cos d'Estournel and Chateau Pomys, also located in the St. Estephe appellation. The Charmolue family sold Cos d'Estournel in 1917 to Fernand Ginestet. Chateau Montrose remained in the Charmolue family for three generations. During the ownership period of the Charmoule family, Chateau Montrose became one of the first Bordeaux estates to bottle their own wine. An old sales catalog from the early 20th century shows offerings stating the 1904 Montrose was bottled by the chateau.

Winemaker
Vintage

Jean Bernard Delmas & Herve Berland

The weather in winter was mild, with temperatures generally above zero. A considerable amount of rain fell during the early part of the year, until May, renewing water reserves in the soil. Conditions in spring were good for the vine cycle. Mild weather in April encouraged rapid and even vegetation growth across all the grape varieties, while flowering took place evenly in perfect conditions starting on June 5th. July was cooler than the average, and as expected veraison occurred later than usual during a wet August. After slowing in August, the vine cycle picked up again at the end of the month in hot and dry weather which lasted until mid-October.

Temperatures often in excess of 30°C, a "miraculous" amount of sunshine and the hydric stress resulting from these exceptional climatic conditions helped the grapes to ripen evenly. 20 mm of rainfall on September 17 and 18th came at just the right time to ensure perfect balance.



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| Vintage | Fine weather overall and cool nights marked an untroubled start to the harvest in mid-September, with a crop in perfect health. Quality was assured, but in the quest for perfect ripeness the pickers went through certain parcels four to six times. In the winery, dense and deep colours started to emerge as soon as pumping-over started. The alcohol level was a little high, but the balance was good. Tastings at the end of the maceration period suggested that the wines would be excellent. The wines from different parcels were kept separate when the wines were run off, while careful selection of the press wines in barrels created many opportunities for future blending. |
| Vineyards | Made to the same rigorous standards as the first wine, from grapes grown in the same vineyard, La Dame de Montrose is the estate's second label. Supple and silky Merlot generally predominates in the varietal mix. Its very pronounced red fruit aromas and flavours reflect another expression of the terroir in a distinctive style which is less elaborately complex than that of the first wine. |
| Harvest | September 22nd – October 16th |
| Vinification/ Maturation | In the cellar, each vat has its own identity and the custom vinifications allowed the extraction of the best potential from each of them. This ultra-precise work resulted in a large palette of 50 different lots for the blending. |
| Tasting Notes | The wine has a crimson tint. Spice and ripe fruit aromas mingle on the discreet and elegant nose. The attack is fresh, elegant, and silky, underpinned by an attractive tannic structure, and the mid-palate very full, well-rounded and silky, leading into a long finish lifted by touches of liquorice. |
| Serve with | The red wines from Chateau Montrose are best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. Best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. |
| Cellaring | Drink 2018-2026 |
| Scores/Awards | <p>90 points - James Molesworth, Wine Spectator - March 2017</p> <p>89 points - Neal Martin, Wine Advocate Interim Issue - March 2017</p> <p>84-86 points - Neal Martin, Wine Advocate #218 - April 2015</p> <p>93 points - James Suckling, JamesSuckling.com - February 2017</p> <p>93 points - Roger Voss, Wine Enthusiast - April 2017</p> <p>16 points - Jancis Robinson, JancisRobinson.com - April 2015</p> <p>90+ points - Jane Anson, Decanter.com - April 2015</p> <p>90 points - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p>88-90 points - Jeff Leve, thewinecellarinsider.com - April 2015</p> <p>91 points - Tim Atkin, MW - timatkin.com - April 2015</p> <p>90+ points - Farr Vintner - March 2015</p> <p>92+ points - Antonio Galloni, Vinous - February 2017</p> <p>90-93 points - Antonio Galloni, Vinous - April 2015</p> <p>90 points - Jeb Dunnuck MW - November 2017</p> <p>90 points - Jeannie Cho Lee MW, asianpalate.com (score only) - March 2015</p> <p>91 points - Falstaff Magazine (score only) - March 2017</p> <p>16 points - La Revue du Vin France (score only) - January 2019</p> <p>15 points - Vinum Wine Magazine (score only) - June 2015</p> <p>16 points - Bettane & Desseauve (score only) - April 2015</p> |
| Reviews | <p><i>"Offers a brisk, racy feel, with red currant, damson plum and Campari notes coursing through, carried by a bright iron spine through the savory-flecked finish. Very pure and firmly grounded in terroir. Best from 2018 through 2026. Tasted twice, with consistent notes."</i></p> <p>- JM, Wine Spectator</p> <p><i>"The 2014 La Dame de Montrose lagged a long way behind the superlative Grand Vin at primeur but has since made up some ground. Now in bottle, it has a nicely poised bouquet with red cherries, bilberry, and crushed violets. The palate is medium-bodied with crisp acidity, tightly wound and linear, a conservative La Dame de Montrose that I suspect will age better than I originally thought."</i></p> <p>- NM, Wine Advocate</p> |

Reviews

"The La Dame de Montrose 2014 is a blend of 50% Merlot, 45% Cabernet Sauvignon and 5% Petit Verdot representing 37% of the total production. The bouquet is a little simple if compared to say, Les Pagodes de Cos 2014: blackberry mixed with boysenberry, a hint of black olive that is accentuated with time. The palate is medium-bodied with firm, grippy tannin. There is moderate concentration here, just a touch of spice emerging toward the finish that tapers away a little too early. At the moment there is a gulf between this and the superlative Grand Vin - it will be interesting to see whether it remains there in bottle."

- NM, Wine Advocate

"What a nose for a second wine! Lovely cassis and delicately leafy/earthy aromas. It's a rare beast: a really mineral red Bordeaux. This has excellent balance of ripeness and fresh dry tannins and acidity. Long, clean finish."

- JS, JamesSuckling.com

"The wine is powerful with fine tannins and concentrated black fruits. The dense texture is lifted by the acidity and beautiful fruit of the vintage. The tannins are dusty, tight, and surrounded by beautiful fruit and acidity. This, the second wine of Montrose, will develop surely over the next several years. Drink from 2024."

- RV, Wine Enthusiast

"7% of production. 50% Merlot, 45% Cabernet Sauvignon, 5% Petit Verdot. Wine from their new parcel, which did belong to Montrose in 1855, goes mainly into this wine. Not quite as deep a crimson as Tronquoy de Lalande. Some attractive pepper on the nose. Very rich palate entry."

- JR, JancisRobinson.com

"A 50/50 Merlot-Cabernet Sauvignon blend: lots of spice, deep cassis fruit and incredible freshness. Will show soon and last well. Rating: 90+"

- JA, Decanter.com

"Medium/full bodied, with spicy red and black fruits, the wine is going to drink well with just a year or two of age."

- JL, thewinecellarinsider.com

"This wine is Medium-bodied and approachable with freshness, plump, dark red fruits and character."

- JL, thewinecellarinsider.com

"As there was in 2010 and 2012, there will be a third wine at Montrose, which means that 37% of the production went into this, the second wine. It's pretty tight at the moment with medium weight tannins, sweet, bramble and black plum fruit and aromatic oak. One to keep any eye on."

- TA, timatkin.com

"The second wine of Chateau Montrose. With new owners, and a new wine-making team and new cellars at Montrose, this label has benefitted greatly from a more serious selection process at this famous Chateau. 50% Merlot, 45% Cabernet Sauvignon, 5% Petit Verdot. Deep colour. Intense nose of sweet cherry, blackcurrant, and cedar. Polished and refined but open and appealing. Juicy, rich, and rounded on the palate with fresh acidity and a smooth texture to the tannins. Black fruits and a little freshness on the finish give balance."

- Farr Vintners

"A gorgeous second wine, the 2014 La Dame de Montrose is soft, open-knit and very pretty. Bright floral notes add lift and a measure of elegance to the dark-fleshed fruit. Medium in body, with good depth and fine overall balance, the 2014 is just about as good as it gets for a second wine. I won't be surprised if it is still delicious at age 20, although I think its best drinking will take place earlier than that. 92+"

- AG, Vinous

Reviews *“The 2014 La Dame de Montrose presents a distinctly savory profile. Sweet red cherries, flowers, orange peel, herbs and white pepper give the 2014 much of its aromatic lift. Beautifully layered to match its gracious, understated personality, the 2014 impresses with its striking balance and laid-back sense of power. All the elements meld together in a wine of total grace. The 2014 showed better each time I tasted it over the course of two weeks. This is a very sexy second wine from Montrose. The blend is 50% Merlot, 45% Cabernet Sauvignon and 5% Petit Verdot that represents 37% of the total production.”*
- AG, Vinous

“As to the 2014s, these are beautiful wines and certainly a match for the 2015s. The 2014 La Dame de Montrose offers a deep purple color and classic Cabernet Sauvignon notes as well as a touch of violets, spring flowers and leafy herbs. This medium-bodied, elegant, spicy, complex 2014 has loads of charm yet should keep nicely for 15+ years.”
- Jeb Dunnuck
