

La Dame de Montrose 2016

CSPC# 785922

750mlx12

13.5% alc./vol.

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| Grape Variety | 52% Merlot, 35% Cabernet Sauvignon, 11% Petit Verdot, 2% Cabernet Franc. |
| Appellation | Saint Estèphe |
| Classification | Second wine from Chateau Montrose. |
| Website | http://www.chateau-montrose.com/en/la-dame-de-montrose/ |
| General Info | <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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 show offerings stating the 1904 Montrose was bottled by the chateau.</p> |
| Winemaker | Jean Bernard Delmas & Herve Berland |
| Vintage | <p>The 2016 vintage was defined by a cool and wet start to the season, followed by a very dry and rather hot summer. The winter was relatively mild. Regular and intense rainfall marked out the spring and allowed the water tables to build up their reserves. The few episodes of frost at the end of April caused no damage in the vineyard. Once again, the estuary played its essential role as a temperature regulator. Full flowering took place around 7 June. At the end of the month, the summer set in to stay, marked by very strong heat as from 15 August. The vineyard suffered but tolerated these extreme conditions thanks to the incomparable qualities of the terroir and its water reserves built up at the start of the year. Veraison started mid-August, indicating an October harvest. September was hot and sunny. The rain on 13 September relaunched the ripening cycle of the vine, slowed down by the very strong heat of summer. The 4 grape varieties reached optimal ripeness. The</p> |



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| Vintage | alternating hot days and cool nights preserved an impressive balance between freshness and aromatic power. |
| 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 23 th – October 14 th , 2016. The harvest took place calmly under a radiant sun from 23 September to 14 October. This year, even more precise selection of plots was carried out by an expanded team in the vineyard (90 pickers). |
| 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 colour is dense and deep. The complex, expressive and indulgent nose unveils aromas of ripe fruit and spicy notes on aeration. The full and round palate shows good complexity. There are notes of well-ripened black fruit, liquorice and vanilla. The tannic structure and freshness of the fruit are perfectly in balance. Long and persistent finish. A very great Dame that can (still) wait! |
| 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 2019-2031 |
| Scores/Awards | <p>89 points - James Molesworth, Wine Spectator - Web Only 2019</p> <p>91 points - Lisa Perrotti-Brown, Wine Advocate Interim Issue - November 2018</p> <p>90-92 points - Neal Martin, Wine Advocate #230 - April 2017</p> <p>93 points - James Suckling, JamesSuckling.com - February 2019</p> <p>91-92 points - James Suckling, JamesSuckling.com - March 2017</p> <p>92 points - Roger Voss, Wine Enthusiast - May 2019</p> <p>93-95 points - Roger Voss, Wine Enthusiast - April 2017</p> <p>17 points - Jancis Robinson, JancisRobinson.com - April 2017</p> <p>92 points - Jane Anson, Decanter.com - April 2017</p> <p>93 points - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p>94 points - Tim Atkin, MW - timatkin.com - April 2017</p> <p>15.5 points - Farr Vintner - February 2017</p> <p>89-92 points - Derek Smedley, MW - April 2017</p> <p>92 points - Neal Martin, Vinous - January 2019</p> <p>93 points - Antonio Galloni, Vinous - January 2019</p> <p>89-92 points - Antonio Galloni, Vinous - April 2017</p> <p>91-93 points - Jeb Dunnuck MW - November 2017</p> |
| Reviews | <p><i>"Juicy and well-formed, with damson plum and cherry compote flavors infused liberally with warm stone, tobacco and iron notes. Fresh and open on the finish. Drink now through 2028."</i> - JM, Wine Spectator</p> <p><i>"The 2016 La Dame de Montrose is deep garnet-purple colored and gives up cassis, earth, tilled soil, truffles and chocolate-covered cherries on the nose. Medium-bodied, the palate is firm, elegant and restrained with a mineral finish."</i> - LPB, Wine Advocate</p> <p><i>"The 2016 La Dame de Montrose is a blend of 35% Cabernet Sauvignon, 52% Merlot, 2% Cabernet Franc and 11% Petit Verdot. It is often a difficult Deuxième Vin to taste en primeur, and it often meliorates considerably during its élevage. Here, the aromatics took some time to coalesce in the glass: blackberry, graphite and a noticeable oyster shell aroma. The palate is medium bodied with a gentle grip in the mouth, grainy in texture with very fine balance towards the finish where the quality of the vintage showed through. Doubtless those aromatics will improve and gain harmony by the time it is in bottle, and indeed, when I returned for a second visit, I discerned a little more finesse and prettiness on the finish. This is a delightful La Dame. Tasted twice."</i> - NM, Wine Advocate</p> |

- Reviews** *“Extremely perfumed and beautiful with bright, violet and plum aromas. Full to medium body, very fine and firm tannins and transparent fruit. Linear and refined with a very long finish. Second wine of Château Montrose. Try in 2022.”*
- JS, JamesSuckling.com
- “A linear and fine rendition of Montrose’s second wine with blueberry and blackberry character. Medium to full body, firm tannins and a juicy finish. Structured. Racy.”*
- JS, JamesSuckling.com
- “Tannins are very present in this dense wine. But so are vibrant, crisp black-currant flavors and acidity. The combination of tannins and fresh acidity will drive this second wine of Château Montrose forward. Drink from 2023.”*
- RV, Wine Enthusiast
- “Barrel Sample. While the wine has opulence and richness, it also has a more severe side that is classic for Montrose. It maintains the packed fruit of the vintage in both tannins and juicy blackberry fruit. This is a wine for drinking after 10–12 years. (RV)”*
- RV, Wine Enthusiast
- “52% Merlot, 35% Cabernet Sauvignon, 11% Petit Verdot, 2% Cabernet Franc. This has absorbed all the Petit Verdot in 2016. Exceptionally deep blackish crimson. Not especially expressive on the nose but really deep and intense on the palate Very dense for a second wine but with a good raciness and energy. Rather elegant and flattering without resorting to sweetness. Quite cool on the end. Lighter and less dense than the grand vin. “*
- JR, JancisRobinson.com
- “A little subdued right now but the fresh, floral edging of the grand vin is also clear here, balanced by juicy black fruit flavours and a similar sense of restraint. The blend of 52% Merlot, 35% Cabernet Sauvignon, 11% Petit Verdot and 2% Cabernet Franc represents 42% of the estate's production. (JA)”*
- JA, Decanter.com
- “Using 52% Merlot, 35% Cabernet Sauvignon, 11% Petit Verdot and 2% Cabernet Franc in the blend, there is a sapidity of fruit, lift and focus, along with concentration and length that makes it hard to believe this is a second wine. The finish gifts you with luscious fruits for all your sensory receptors to enjoy.”*
- JL, thewinecellarinsider.com
- “As you’d expect from the second wine of Montrose in a top year like 2016, this is a muscular, sinewy, densely constructed wine with lots of smoky, aromatic oak, damson and blueberry fruit and layered, compact tannins. Needs time. 2025-36”*
- TA, timatkin.com
- “The second wine of Chateau Montrose. With new owners, a new wine-making team and new cellars at Montrose, this label has benefitted greatly from a more rigorous selection process at this famous Chateau. 52% Merlot, 35% Cabernet Sauvignon, 2% Cabernet Franc and 11% Petit Verdot in 2016, which is markedly different from the Grand Vin blend. Very spicy and smoky on the nose with a plummy, cherry-fruited character. Fleshy, round and approachable on the palate, this wine offers light but typical St Estephe tannins in a framework that is still generous and finished lifted with crunchy cassis and peppery cherry fruit.”*
- Farr Vintners
- “Depth richness the nose has a lot of powerful black fruits the palate has concentrated black cherry and cassis. The tannins are firm but well integrated the back palate has depth a brooding richness the finish fresher peppery cassis and cherry. 2025-40”*
- Derek Smedley MW

Reviews

“The 2016 La Dame de Montrose has a lovely bouquet of blackberry, tobacco, light black truffle notes and a touch of smoke. The palate is medium bodied with fine grip, quite sturdy for a second wine, and lightly spiced with a sprinkling of white pepper on the surprisingly persistent finish. Excellent. Drink 2022-2036.”

- NM, Vinous

“A gorgeous second wine, the 2016 La Dame de Montrose is incredibly expressive today. Supple, radiant and inviting, La Dame has all the potential to be an overachiever in this vintage. Today, it is quite open, and, even more importantly, flat-out delicious. In some moments, La Dame is rather nuanced, while at other times it is a bit more potent. It will be interesting to see what aging in bottle brings, but one thing is certain; the 2016 La Dame is a stellar wine. Don't miss it. (AG)”

- AG, Vinous

“The 2016 La Dame de Montrose is plump, juicy and seductive from the very first taste. Bright floral notes give the wine lovely aromatic expansiveness. Sweet red cherry, plum, pomegranate and sweet spice notes are all pushed forward. In many vintages, La Dame is a smaller-scale version of the Grand Vin, but in 2016 it is almost unusually polished and sensual, an impression that is enhanced by voluptuous, almost opulent fruit and ripe, silky tannins. In 2016, La Dame is also dominated by Merlot, which no doubt contributes to its personality. Tasted two times.”

- AG, Vinous

“Starting with the second wine and more exuberant and sexy than its 2015 counterpart, the 2016 La Dame de Montrose is a seriously impressive wine in its own right and gives a hint of the incredible quality found in the grand vin. Black raspberries, cassis, spring flowers and incense notes all emerge from this ripe, rounded, mouth-filling Saint-Estèphe. It should be a terrific wine and keep for 15-20 years.”

- Jeb Dunnuck
