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## Le Saint-Estèphe de Montrose 2010

CSPC# 768848

750mlx12

14.5% alc./vol.

**Grape Variety**

61% Merlot, 39% Cabernet Franc

**Appellation**

Saint-Estèphe

**Website**

<http://www.chateau-montrose.com/en/home/>

**General Info**

The winemaker is Nicolas Glumineau.

Produced on the exceptional terroir of Château Montrose and made in the château's winery, Saint Estèphe de Montrose is the estate's third wine and a traditional blend of classic Bordeaux grape varieties. Previously available only to the estate's owners and employees, it uses wines from younger vines and lees wines. The exacting selection process for Château Montrose and La Dame de Montrose, the Chateau's first and second wines, combined with a relatively generous crop in 2010 meant that they were able to make a larger quantity of Saint Estèphe de Montrose (which is now considered the 3<sup>rd</sup> wine of Ch Montrose).

**Vintage**

Unlike in the previous year particularly hot in 2010 is marked by rather mild temperatures and regular early vegetative cycle of the vine until harvest that took place from September 27 to October 15. Low rainfall during the period of vine growth and berry ripening, water stress caused a quite pronounced, which constitutes the great vintages of Bordeaux.

**Vineyards**

The Château's vineyard is located in one single block (extremely unusual in the Medoc) on the banks of the Gironde, overlooking the estuary itself.

70% Cabernet Sauvignon, 30% Merlot, covering 95hectares.

Soils are well exposed, on gravelly riverbank.

The vineyard's proximity to the vast body of water (the Gironde) has a significant and advantageous climatic impact. The river and its tide mitigate and moderate any climatic extremes: winter frosts are alleviated while the summer heat is also reduced.

**Harvest**

Harvested perfect phenolic maturity on a gravelly soil on clay subsoil, the grapes that make up this assemblage typical of Bordeaux (61% Merlot- 39% Cabernet Sauvignon) were used to select a wine that can be enjoyed from his earliest years.

**Maturation**

Alcoholic fermentation takes place in stainless steel vats and lasts about 20 days, several pump-overs are carried out daily. The wine is aged for 18 months in old and new barrels

**Tasting Notes**

Aged for 18 months, including 8 months in oak barrels, the Saint-Estèphe 2010 Montrose reveals tasting a fresh nose and lightly toasted. The palate is round and fleshy. This wine combines flexibility and freshness supported by slight acidity. Ready to drink the Saint-Estèphe Montrose has an aging potential of about 5 years.

**Production**

cases made

**Cellaring**

Drink 2013-2028

