

Le Dame de Montrose 1996

CSPC# 785922

750mlx12

13.0% alc./vol.

Grape Variety Appellation

55% Cabernet Sauvignon, 37% Merlot, 8% Cabernet Franc
Saint Estèphe

Website General Info

<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 Charmolue family. The new owner, Louis Victor Charmolue 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 Charmolue 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. In 1960, Jean Louis Charmolue took control of the Saint Estephe property.

Vintage

1996 is recognized for its great irregularity (2 days of negative temperatures in November, 4 days in December, none in January. 8 days of frost in February and 3 days at the beginning of March). The bud burst occurred on the 22nd of March for the Merlots and the 24th for the Cabernet: spring was relatively hot with normal rainfall. The first blossoms appeared on May 28th for the Merlot, and the mid-blossoming was noted on June 6th. High temperatures in early June caused a « coulure » on the Merlot. July and August were not too hot but quite sunny with little rainfall allowing the vine to bear the drought. The mid-veraison was noted on August 13th. From August to September 17th, a very dry weather covered Bordeaux. The grapes gradually ripened in excellent conditions, allowing a good concentration of sugar and polyphenols.



Vintage	The wines are characterized by velvety tannins. The Merlots are similar to the 1995. The Cabernets are more homogeneous, richer, with more acidity compared to the previous year.
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 23th – October 6 th , 1996
Vinification/ Maturation	Consistently reliable and reaching maturity sooner, the wine was created in 1986 in tribute to Yvonne Charmolue, who ran Château Montrose single-handedly from 1944 to 1960. Production varies from one year to another but accounts on average for 30% of the total production of the Montrose vineyard. It is matured for 12 months in 30% new oak barrels
Tasting Notes	Violet colour (young). Light and floral nose. Notes of mint, liquorice, black fruit and brown tobacco wrap around the palate. Balanced, complex and round wine. Neat mid-palate and clear attack. Finish slightly bitter, though fresh.
Cellaring	Drink 2005-2020
Scores/Awards	87 points - James Suckling, Wine Spectator - January 31, 1999 17 points - La Revue du Vin France (score only) 89 points - Jean Marc Quarin (score only) Review only - K&L Wine Merchants - April 1999
Reviews	<i>"Very good fruit, but slightly simple. Medium-bodied and fruity, with berry and cherry character and an underlying earthiness. Velvety texture. Delicious. Best after 1999."</i> - JS, Wine Spectator

"Bordeaux lovers know how exceptional the wines from Chateau Montrose were in 1996, so it should come as no surprise that their second label, Dame de Montrose, is also a superb value for the vintage. Rich and ripe with velvety tannins, this sleeper has outperformed competition from higher price points in our staff tastings over the years. Classic St-Estephe in character, this is not to be missed."
- K&L Wine Merchants
