
Le Saint-Estèphe de Montrose 2012

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 3rd wine of Ch Montrose).

Vintage

The winter of 2011-2012 saw a severe lack of rainfall and ended with mild weather with the first buds already on the vines. This mildness did not last long and temperatures were cool in the Bordeaux region from April onwards. It was far too early to be making any predictions, but this changeable spring weather had the effect of slowing down growth and causing an uneven bud break. The start of flowering was late. From mid-July there was a dramatic change in the weather. As the old saying goes, *c'est août qui fait le moût* ("August makes the must")!

August 2012 will be remembered as being the hottest August since 2003, and also as being drier than the summer of 2010. Temperatures were particularly high during the second half of August.

We observed that despite a wet spring, there was a marked shortage of rain during the summer. The water stress during the summer of 2012 was accompanied by a substantial variation between day and night temperatures (around 13° between 15 August and 15 September), without excessively high temperatures when the grapes were ripening.

To some extent this was reminiscent of 2010. These conditions were very favourable for the synthesis of anthocyanins and the preservation of aromatic freshness. They also enabled the vines to do some catching up after the late flowering.

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 95 hectares.

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

Third wine from Montrose, deep opaque burgundy color, a restrained and austere effort, smells of menthol, licorice, black cherry, cacao, tobacco and espresso, structured sweet tannin, full body with tastes of raspberry, fig, mint, leather, dark chocolate, black tea and cassis, nice long finish with a raspberry tart aftertaste.

Serve with

Deli meats, Red meat, Poultry, Game meat, Cheese

