



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Montrose 2023 2ème Cru Classé, Saint-Estèphe 6 x 75cl

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<b>Price</b>	£714.00
<b>Code</b>	MONT515

One of the superstars of St Estephe, Montrose is owned by the Bouyges family. Powerful and commanding it also possesses a beautiful balancing freshness. Consistently challenges the First Growths.

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### Tasting Notes:

This is another magnificent wine from a Château that has been on top form for many years now. In 2023 the first wine was produced from the original terroir of the property known as Terrace 4. A powerful and intense wine, muscular yet finely crafted, showing remarkable purity of cassis fruits, liquorice, graphite and fine pencil shaving notes. The finish is long and very impressive. TOP wine!

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Specification	
<b>Vinification</b>	Harvested between the 5th - 28th September. The Grand Vin is aged in 60% new oak barrels for 18 months.
<b>Size</b>	6 x 75cl
<b>Drinking Window</b>	Drink from 2033 through to 2045
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Saint-Estèphe
<b>Type</b>	Red Wine
<b>Grape Mix</b>	75% Cabernet Sauvignon, 21% Merlot, 4% Cabernet Franc
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2023
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Montrose
<b>Producer Overview</b>	<p>Montrose is one of the great traditional names of Bordeaux, always sought-after by En Primeur fans. It was bought in 2006 by the Bouygues family and in recent years an astonishing investment programme has been carried out at the château. Now under the stewardship of Herve Berland, formerly at Mouton Rothschild, this château continues to compete at the very highest level. With only 37% of the crop used in this year's first wine at this château, only the very best fruit has been included in the blend. It is an outstanding result and undoubtedly amongst the finest in the commune, if not the vintage.</p>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy with a classic beef wellington.