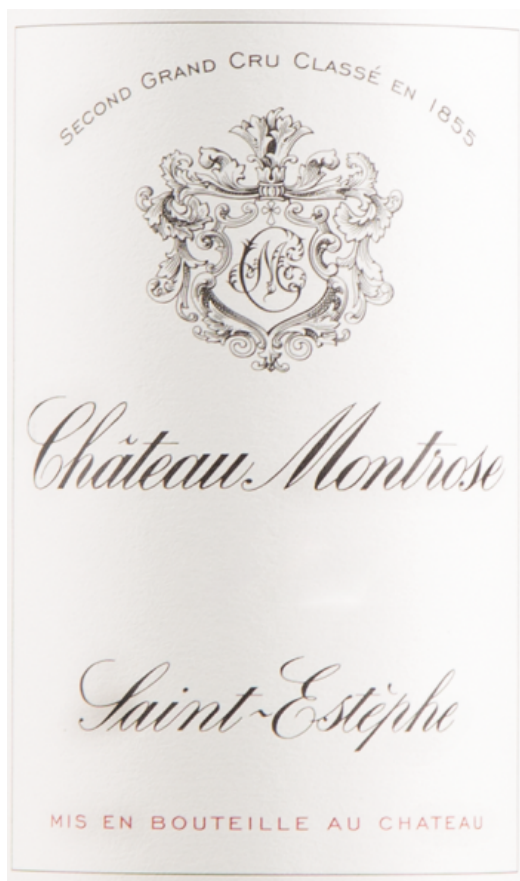


CHÂTEAU MONTROSE 2ème Grand Cru Classé 2022



Art. Nr.: 1237122

Land: Frankreich

Region (Betriebssitz): Bordeaux

Gebiet (Betriebssitz): Saint-Estèphe

Jahrgang: 2022

Rebsorte: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

Alkoholgehalt: 13,5 %

Kategorie: Rotwein

Süße: Trocken

Bewertung:

Robert Parker Wine Advocate: 100

Falstaff: 99

Speiseempfehlung:

Geflügel: Grillen/Braten

Rind: Gebacken

Flaschengröße: 0,75 Liter

Verschluss: Naturkork

Einzelflaschenpreis: € 299.90

Verkostnotiz

JAMES SUCKLING: "A very powerful and structured Montrose with steely tannins that run the length of the wine. It's compacted and muscular with an extremely long finish. Graphite and spices in the aftertaste. This should be terrific after the élevage. From organically grown grapes. 66% cabernet sauvignon, 25% merlot, 8% cabernet franc and 1% petit verdot."

ROBERT PARKER - THE WINE ADVOCATE: "The 2022 Montrose is such a compelling wine that assigning it a bracketed score seems a mere formality. A brilliant terroir, impeccable viticulture, perfectly timed harvest dates and judicious extraction have aligned to deliver a monument in the making, reminiscent of a far purer, more precise, modern-day version of the 1990 vintage at this address. Unwinding in the glass with aromas of dark berries, cassis, violets, iris, pencil lead and cigar wrapper, it's full-bodied, deep and authoritative, its velvety attack segueing into a layered, elegantly muscular core that's framed by supple, powdery tannins, concluding with a long, resonant finish. A blend of 66% Cabernet Sauvignon, 25% Merlot, 8% Cabernet Franc and 1% Petit Verdot, this only confirms Montrose's status as a de facto first growth and unquestionably one of the contemporary Médoc's very greatest estates." - William Kelley

FALSTAFF: "Tiefdunkles Rubingranat, tinitig, opaker Kern, violette Reflexe, zarte Randaufhellung. Reifes Cassis, feine Kirschfrucht, ein Hauch von kandierte Veilchen, ungemein facettenreich und verführerisch. Kraftvoll, saftig, schwarze Kirschen, Brombeeren, tolle Frische, perfekte Tannine, mineralisch und enorm lange anhaftend, salzig im Abgang, feine Schokonote im Rückgeschmack, riesiges Zukunftspotenzial." - Peter Moser