



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Montrose 2024 2ème Cru Classé, Saint-Estèphe 6 x 75cl

Price	£507.00
Code	MONT535

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.

Tasting Notes:

The nose is elegant and perfumed with blackberry, cassis, graphite, and fine tobacco leaf. The palate is round and silky with powerful yet polished tannins. This has impressive depth with concentrated cherry and a lovely mineral streak. A wine of great elegance and a long luxurious finish. Aged for 18 months in 60% new oak.





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Specification	
Vinification	The 2024 vintage marks the second year that all fruit for the Grand Vin has been sourced exclusively from Terrace 4, the most prized parcel of the estate. Harvested between 23rd September and 7th October, yields reached 38hl/ha, which is close to the vineyard's maximum potential, particularly impressive given the season's challenges.
Size	6 x 75cl
Drinking Window	Drink from 2030 through to 2042
Country	France
Region	Bordeaux
Area	Saint-Estèphe
Type	Red Wine
Grape Mix	80% Cabernet Sauvignon, 17% Merlot, 3% Cabernet Franc
Genres	En Primeur, Fine Wine
Vintage	2024
Body	Rich, bold and robust
Producer	Château Montrose
Producer Overview	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.
Closure Type	Cork
Food Matches	Enjoy with a classic beef wellington.