



Château MONTROSE 2016



- Neal Martin

97-99 Pts

The 2016 Montrose is a blend of 68% Cabernet Sauvignon, 25% Merlot and 7% Cabernet Franc (no Petit Verdot this year) picked between 23 September to 14 October and matured in 60% new oak. It has a very sophisticated bouquet with blackberry, briary, a touch of blue fruit and violets. Sometimes this Saint Estèphe can be a little broody at en primeur, but this certainly is more expressive, maintaining very fine delineation and precision, unfolding with each swirl of the glass and revealing a hidden graphite/marine influence. The palate is very fresh on the entry. The first facet of this wine that strikes you is the freshness that lasts from start to finish. This is an animated, vivacious Montrose that starts in almost understated fashion yet builds in the mouth towards what is almost a sensual finish, not a descriptor often applied to Montrose. It is a disarmingly and hauntingly beautiful 2016, extremely long and the aftertaste lasting two or three minutes. NB This is one example where I felt my second visit, over a fortnight after the first, revealed a wine with much greater potential, and I therefore raised my banded score accordingly.

THE WINE CELLAR INSIDER

- Jeff Leve

99 – 100 Pts

2016 Montrose – Inky black in color with incredible levels of density, the first thing you notice when the wine hits your palate is the salty, mineral-driven tannins. The purity of the fruit, concentration, richness and velour textures bring you to pleasure with spice, dark chocolate, licorice, blackberry and plum notes. The endnote resonates for at least 60 seconds! Completely satisfying in every way. In the old days you'd need a cigarette after tasting this wine! The best wine since the historic duo of 2009 and 2010, this is right at that level, or even better! Time alone, will be the final arbiter. The Grand Vin was produced from just 36% of the crop, blending 68% Cabernet Sauvignon, 25% Merlot and 0.7% Cabernet Franc. This wine reached 13.3% alcohol with a pH of 3.55. The harvest took place September 23 to October 14.

JAMESSUCKLING.COM  - James Suckling

97-98 Pts

A solid and tight Montrose with a linear structure of ripe tannins that gives wonderful length and energy. Full-bodied, yet reserved and toned. Stone and mineral character underneath is impressive. Beautiful center palate. The class and focus are marvelous. Better than 2015. This is what Montrose is all about.



WINEENTHUSIAST - Roger Voss

97-98 Pts

Big in tannins and fruit, this is an impressive, complete wine. Its structure and density are magnificent, as is its black fruitiness. The wine has an edge of austerity, along with dry tannins that promise considerable ageing. A major performance from this estate.

JEAN-MARC  **QUARIN** - Jean Marc Quarin

100/ 100

Le 20 février dernier, je découvrais l'assemblage du Montrose juste fait. Le vin venait d'être remué et pourtant, j'ai été stupéfait d'évaluer sa qualité entre 19 et 20. Je l'ai regoûté cette semaine et là, boum ! Il s'agit d'un tout autre style que 1990, 2003, 2009 et 2010. Une approche plus sophistiquée, plus complexe. Le trésor de ce cru ? La puissance. Dompté et apprivoisé, voici que Montrose gagne une expression inédite. La rareté, l'inexplicable en 2016 demeure cette combinaison d'un pH bas (3.55) et d'IPT élevé à 78. Ces deux éléments devraient renforcer la fermeté du tannin. Et bien non ! Ici la pulpe ne cesse d'irriguer la bouche. Jamais le grain de tannin ne ressort. Le dessin au palais se révèle parfait. Bravo ! Couleur très sombre. Nez intense, fin, au fuité mûr, pur et profond. Fantastique entrée en bouche ! Le vin monte en milieu, dense, de suite complexe et se met à fondre, lentement, riche, noble, avec beaucoup de goût. Il rebondit en finale en s'achevant juteux dans une très grande longueur profonde qui laisse la bouche fraîche. Whaouh !



- Olivier Poels

18.5 -19.5/ 20

Il impose un volume de bouche impressionnant, avec une masse tannique rarement vue, mais très équilibrée par sa vivacité. Ce vin massif, terriblement dense, à la superbe maturité de fruit devra être patiemment attendu. Tout en muscle et interminable.