



Château Montrose

Grand Cru Classé of 1855
SAINT-ESTÈPHE

LONG PRESENTATION

Château Montrose

On the Médoc lands, facing the Gironde's tide, stretches the heathered moor, from which the Château draws its name.

In the 18th century, before the vineyard was established, the hill where the Château stands was veiled in heather.

In full blossom, the flowers blushed the hillside pink.



Sailors, guiding their barges laden with wine, saw this rose-tinted hill rise from the waters. They called it « Mont Rose » [meaning « Pink Hill » in french] - a name, both poetic and profound, that would be embraced with the estate's founding in 1815 : Château Montrose.

__HISTORY
THROUGH CHALLENGES AND TRIUMPHS, TWO CENTURIES OF FAMILY HERITAGE...

1815 Dumoulin

The innovative
pioneer

Etienne Théodore Dumoulin founded this exceptional vineyard in 1815.

In 1855, it became the youngest of the Second Growths.

After only 40 years of existence, Montrose already hinted at a promising, brilliant future.

1866 Dollfus

The visionary
builder

Mathieu Dollfus halted the phylloxera plague, saving the Château Montrose vineyard with his windmill, now symbol of the estate. Standing over a well, the windmill drew water to flood the vineyard, drowning the pest.

Dollfus also improved social conditions on the estate, creating the "village of Montrose," building a school, a dispensary, and housing for his employees.

1896 Charmolüe

The savvy
administrators

For 110 years, the Charmolüe family guided Montrose towards excellence, crafting legendary vintages that built its reputation in France and abroad.

In 1983, Jean-Louis Charmolüe created La Dame de Montrose, as a tribute to his mother who managed the estate alone after her husband's death during the war.

A swift ascent. A future bright with promise. Montrose, the youngest second growth of 1855.



Montrose, a love at first sight, an extraordinary terroir, a human journey.

- MARTIN AND MELISSA BOUYGUES



__HISTORY
THROUGH CHALLENGES AND TRIUMPHS, TWO CENTURIES OF FAMILY HERITAGE...



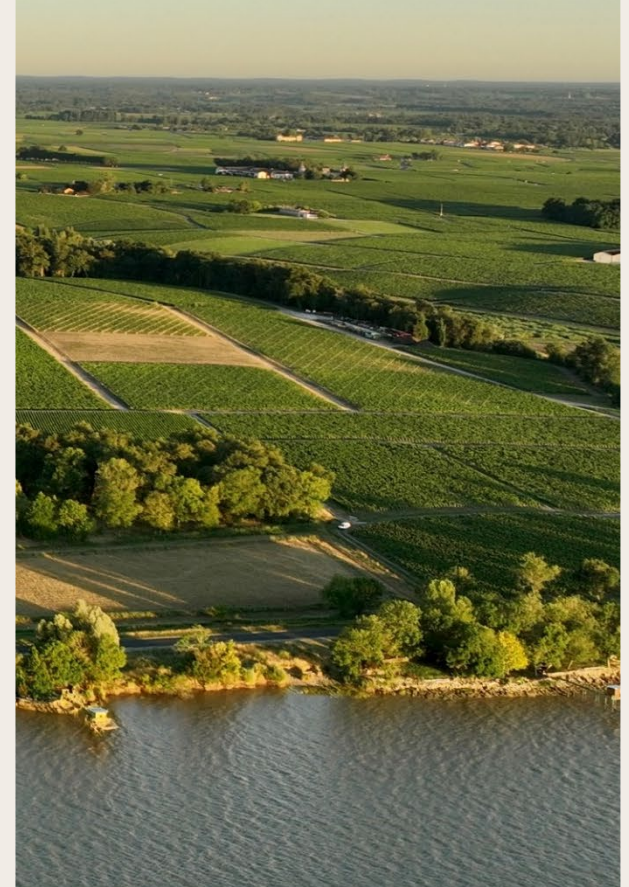
2006 The Bouygues brothers Visionary epicureans

Martin and Olivier Bouygues acquired the estate with great enthusiasm. Montrose entered the 21st century with a spectacular renovation that lasted seven years. Now equipped with the finest winemaking tools, the estate remains devoted to its sole purpose: producing Fine Wines that capture the essence of an exceptional terroir.

2022 Charlotte Bouygues and Pierre Graffeuille, An inspired and committed duo

Charlotte Bouygues and Pierre Graffeuille took over Château Montrose with a vision for sustainable excellence.





A 95-hectares vineyard, in a single stand since 1861

Grape varieties:

- 60% cabernet sauvignon
- 32% merlot
- 6% cabernet franc
- 2% petit verdot

Two elite viticultural cores: **Terrace No. 3 & Terrace No. 4**

115 plots, 26 soil types, **60 climates** (single identity terroirs)





A Gironde that protects, carves and polishes the terraced vineyard of Château Montrose.

Grand Cru Classé of Saint-Estèphe, the northernmost communal appellation of the Médoc, Château Montrose is **embraced by the vast Gironde estuary**, where it stretches particularly **wide—4.5 kilometers**.

The powers of this great mass of water are amplified, providing the Estate with a **favorable microclimate**.

The vineyard, shaped in gentle slopes, rolls down toward the estuary. Beyond ensuring **natural drainage**, these slopes foster **constant ventilation** and enhance the vine's resilience. The Gironde also acts as a **climatic regulator**, softening extreme temperatures and heavy rainfall, even in the most challenging vintages. Montrose was spared from the frost of 1991 and the heatwave of 2003.

This protective Gironde watches over the lands it has herself shaped over millions of years. Through glacial and interglacial periods, it carved its bed, depositing precious clays, gravels, and sands, forming "terraces." Each terrace is numbered and holds its own unique character.

Château Montrose is fortunate to rest upon two of these exceptional terraces: No. 3 and No. 4, the "elite viticultural cores," renowned as the finest of the Médoc.





T3, T4

The promised lands of cabernet sauvignon



T3

Gravelly sand

Gravels in a deep clay substrate

T4

Superficial sandy gravels

Iron-rich layer

Gravels in compact clay substrate

ORGANIC MATTER SAND GRAVEL
IRON RICH LAYER CLAY LIMESTONE BEDROCK

Terraces 3 and 4, the most precocious and most challenging zones of the Château Montrose vineyard, are particularly well-suited to the flourishing of Cabernet Sauvignon. Although their soils are similar in nature, they have different characteristics, which lead to two distinct expressions of the grape variety.

On T3, the root system develops vertically, allowing the vine to capture water stored deep in the clay layers.

On T4, the rarest terrace in the Médoc, compact iron-rich layers prevent deep root exploration. The roots spread near the surface, where water is drawn up from the clay by capillarity.

In tasting, the cabernet sauvignon shows very distinct profiles, reflecting the unique identities of the terraces that shaped them:

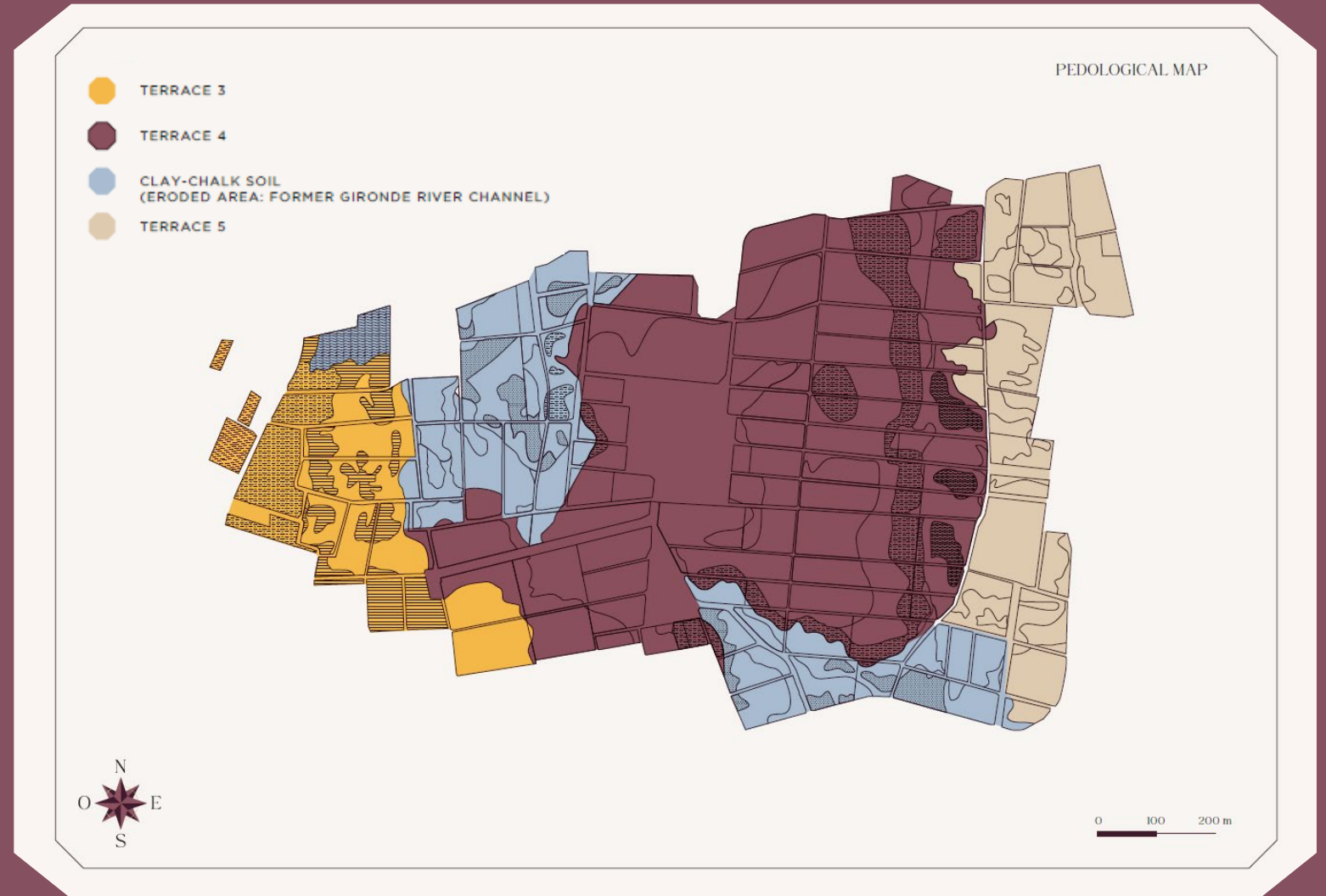
T3, Depth & Purity
T4, Energy & Complexity



A mosaic of terroirs

95ha of vines
115 plots
26 soil types
60 climates

2 elite viticultural
cores :
Terrace 3 &
Terrace 4



The terroir of Montrose offers berries of rare tannic and aromatic quality, where the full potential of fine wines is embodied. Under expert hands, this land is sculpted and each fruit unveils the magic of its diverse soils.

In the vat, the micro-parcel work continues. The winemaking is alchemy. The juices gain precision and finesse, enhancing the precious raw material.

This is how the Montrose style takes shape. Rooted in the magnificence of its terroir, it takes on a powerful, delicate, and precise structure.

A wine vibrant in its youth, yet capable of defying time.



__ THE TERROIR, THE VINIFICATION

Berries with exceptional potential, enhanced by a precise and respectful approach of the mosaic of terroirs.



The **great terroir** of Montrose favours the formation of small berries with thick skins. Their **maturities**—technical, aromatic, and phenolic—**evolve synchronously and harmonize according to the climate**.

The harvest, full of life and energy, contains all the potential of a great wine, ready to be extracted and elevated through the winemaking approach of the technical team.

Several hundred pedoclimatic studies have enabled the estate to achieve a rare and precise understanding of its 60 distinct climates.

From this understanding, **all viticultural and winemaking practices are carried out at the intra-parcel level**: a meticulous work that enhances precision and allows the mosaic of the estate's climates to be expressed with purity.

With one hectare per vat, **the vinification preserves the identity of each plot** without ever compromising it. Extractions are gentle, channelling the natural power of the juices.

The presses are worked meticulously: the different parts of the pomace—its heart and its top layer—and the lots from the various stages of pressing are separated. Like an added soul, they complete the free-run wine.

The blending is alchemy. The juices gain precision and finesse.

The Montrose style unfolds.

95 ha of vines
100 lots of free-run-wine
400 lots of press wine







An iron fist
in a velvet
glove.

Château Montrose,

Grand Cru Classé of 1855, Saint-Estèphe

The quintessence of Terrace 4

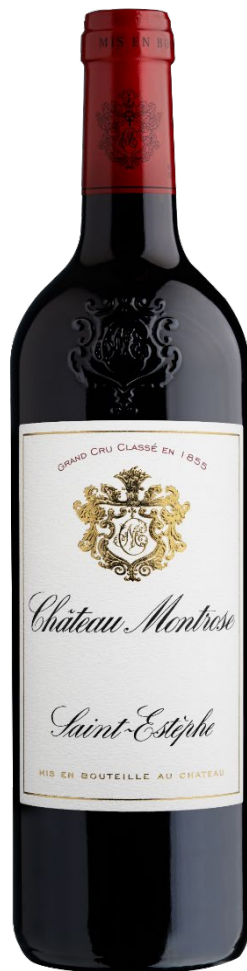
Château Montrose is a nectar of remarkable **energy**.

It carries within it the centuries-old heritage of the vine, capturing the essence of the diverse soils of **Terrace 4: the original place, the epicenter of the vineyard**.

This fine wine is sanctuarized by the terroir once covered with heather, which gave it its name. The very core where the first vines were planted in 1815. This promised land of **Cabernet Sauvignon**, whose complex and powerful expression mirrors the historic signature of this wine of terroir, of Terraces.

Multi-layered.
You are in the présence
of a king.

- ROBERT PARKER



Château Montrose

AVERAGE BLEND:

70% Cabernet Sauvignon
25% Merlot
5% Cabernet Franc

VINIFICATION: micro-parcel vinification,
gentle tailor-made extractions

AGING: 18 months, in french oak barrels (60%
new oak)

TERROIR: Terrace 4. sandy
gravels on clay-rich substrate,
iron layer

CULTURAL PRACTICES:

In organic viticulture,
moving towards regenerative
agriculture

TASTING NOTES:

Deep hue, shimmering ruby highlights, purple brilliance. The nose, vibrant and complex, is beguiled by precious aromas of blackcurrant buds and subtle notes of graphite. The mouth, overflowing and silky, swoons divinely in the face of this perfect balance, in both immensity and precision.



La Dame de Montrose,

Saint-Estèphe

La Dame de Montrose was created in 1983 by Jean-Louis Charmolüe, **as a tribute to the courage, boldness, and perseverance of his mother, Yvonne Charmolüe.** A strong-willed woman who managed the estate alone after the death of her husband.

Like a muse, this wine is the result of the meeting between grace and vigor, a unique blend of sensitivity and intensity.

Made from a **predominantly merlot** selection, La Dame de Montrose expresses the **cooler terroirs** of the Estate: the Terrace No. 5, close to the Gironde, and clay soils on limestone bedrock.

These historical terroirs reveal the wine's full **generosity, softness and freshness.**

Supple, radiant and
inviting. La Dame
is a stellar wine.

- NEAL MARTIN



La Dame de Montrose

AVERAGE BLEND:

60% Merlot
30% Cabernet Sauvignon
5% Cabernet Franc, 5% Petit Verdot

VINIFICATION: micro-parcel vinification,
gentle tailor-made extractions

AGING: 12 months, in french oak barrels (one-
third new oak)

TERROIR:

Terrace No. 5
Clay soils on limestone bedrock

CULTURAL PRACTICES:

In organic viticulture,
Moving towards regenerative
agriculture

TASTING NOTES:

A brilliant prelude, sparkling and indulgent. The first aromas release complex notes of black fruits. Floral notes evoke a bouquet of freshly cut flowers. On the palate, the roundness of the tannins envelops the senses. The flavors persist and invite you to renew the journey.





A preserved ecosystem

35 hectares of green spaces – meadows, forests, hedgerows
5km of waterways, 2 ponds

Infrastructure aligned with sustainable development:

Over-insulation, geothermal energy, photovoltaic panels

Organic viticulture and regenerative agriculture

A forward-looking sustainable viticultural model.

anticipating the climate challenges of the future.





10 000 m² of Low Energy Consumption Buildings

Over insulated from both the inside and the outside.
Annual energy consumption halved.

3000 m² of photovoltaic panels

Covering 100% of the electricity needs for production.
Reducing the estate's energy requirements by 50%.

Temperature regulation through geothermal energy



Infrastructure aligned with
sustainable development.





Towards regenerative agriculture

Mindful of preserving its natural ecosystem, while being fully capable of producing the finest grapes, Château Montrose has been committed to a **global and innovative environmental approach since 2006.**

The estate is crafting its own version of viticulture, one that **supports biodiversity and enhances the natural fertility of its soils, ensuring production in harmony with the environment.**

The soils are covered and left unploughed. Hedgerows are planted, and fallow lands emerge between two crops. Meadows, trees, water sources, beehives and insect hotels all nurture biodiversity. The estate's sixty sheep tend to the land autonomously. Green waste becomes a source of organic matter.

What comes from the soil must be given back to it.

Innovation driving a virtuous model

Committed to Organic Farming certification, Château Montrose anticipates the limits of this approach, ensuring no detail is overlooked.

The estate undertakes numerous large-scale studies to **minimize the impact of preventive organic treatments.** This is the foundation of a **new sustainable viticulture model, reflecting its visionary spirit and values of excellence...**

- Alternatives to copper: studies on biocontrols, UV Boosting, Vitisunnel
- Reducing soil compaction: studying direct seeding, using lightweight autonomous robots
- A transition to more sustainable energy: testing hydrogen-powered robots, bioethanol tractors, thermal grape harvesters





The essence of our great
earthly journey lies in a deep
and sincere respect for the land.

- CHARLOTTE BOUYGUES AND PIERRE GRAFFEUILLE



“Montrose 2070”, Adapting the vineyard to meet future climate challenges.

In light of the climate projections for 2070, **Château Montrose begins today the restructuring and adaptation of its vineyard practices for tomorrow.**

Determined to **preserve its essence**, the estate aims to use plants derived from its historical genetic heritage, to maintain its overall grape variety composition, and to keep its harvest dates unchanged.

To **prevent the imminent shortening of the growing cycles**, it is establishing its own **“Climate Change Plot.”** This open-air laboratory, planted in 2024 with selections from its own clones, explores key levers for vineyard management: row orientation, rootstock variation, vine height, and planting density.

This approach underscores Château Montrose’s commitment to innovation, **crafting its own sustainable agricultural model**, always respecting its terroir, while never compromising its identity.

Preserving Montrose’s historic plant heritage

- 17 hectares of old vines, planted before 1960, of cabernet sauvignon and merlot
- Engaged in both massal and clonal selection programs
- Source of future plantings, as part of the continuous restructuring of the vineyard





Château Montrose, Key Selling Points

The Château takes its name from the hill once covered in heather, Mont Rose, facing the the Gironde
Château Montrose is **the youngest Second Grand Cru Classé of 1855**: a swift ascent, the promise of an exceptional terroir

AN EXCEPTIONAL TERROIR OF TERRACES

95 hectares in a single stand, with direct **proximity to the Gironde estuary**

The river protects and carves its **terraced vineyard**: T3, T4, two **elite viticultural cores**

The Grand Vin, **Château Montrose**, is **sanctuarized on Terrace No. 4**: the original terroir, the promised land of cabernet sauvignon

PRESERVATION AND PRECISE EXPRESSION OF MONTROSE DNA

A **precise** viticultural approach: authentic wines, reflecting every singularity of the terroirs

A preserved ecosystem - from organic viticulture to **regenerative agriculture**

Innovation serving a **viticultural model adapted to tomorrow's climate challenges**: « Montrose 2070 »





Château Montrose