



Château Montrose



VINTAGE 2025

The vision of Mont Rose

Born of warmth and driven by an early rhythm, the vintage might have veered toward excess.

Here, the place sets the pace, shaping and channelling with quiet precision into a lasting balance.

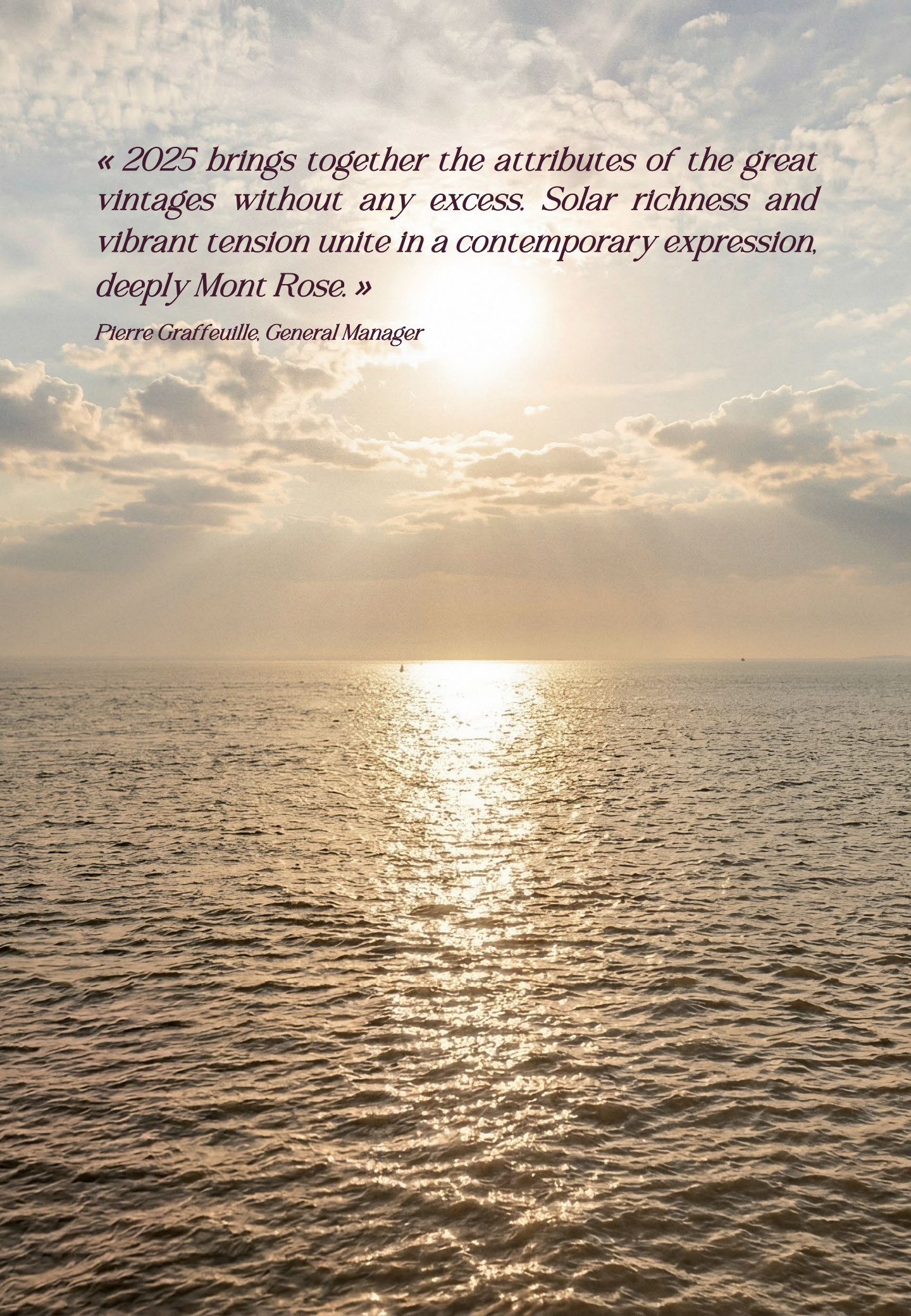
From Mont Rose, the eye opens as the landscape unfolds, revealing its depth.

At its heart, Terrace No. 04, ground of origin, energy and plenitude, rises at the zenith of the site.

To the west, a finely chiselled, more graphic line takes shape: Terrace No. 03.

At the foot of Mont Rose, the contours soften, becoming more enveloping.

Thus emerges 2025,
the accomplished vision of a place of nuance, already reaching toward tomorrow.



« 2025 brings together the attributes of the great vintages without any excess. Solar richness and vibrant tension unite in a contemporary expression, deeply Mont Rose. »

Pierre Graffeulle, General Manager



Vintage 2025, The vision of Mont Rose

From winter onwards, milder than in previous years, the vine entered an early dynamic that carried through the entire growing cycle.

Throughout the vegetative period, rainfall deficit remained significant — nearly half the average of recent decades — under sustained warmth, punctuated by episodes exceeding 35°C.

The year could have tipped into excess. Yet it found its balance in the distribution of rainfall. Modest, regular showers accompanied the vine, while Montrose's buffering terroirs fully played their role as water regulators, ensuring the plant a constant and controlled access to water. The cycle thus unfolded without interruption, in a serene and continuous rhythm.

Vineyard management was adjusted with precision: summer cover crops were removed to limit water competition, low trimming helped contain evapotranspiration, and a protective canopy was maintained to provide natural shade to the berries. Within this warm and steady tempo, earliness prevailed: flowering on May 28 and véraison on July 28. At the end of summer, more significant rainfall reached the Saint-Estèphe vineyard.

Far from diluting the fruit, it refined the balance: ripening was extended, acidity preserved, and alcohol levels stabilized, allowing for full and harmonious maturity.

Thus, 2025 combines the richness and ripeness of a solar vintage with the freshness of its balance.

For the first time in the estate's records, the harvest began in August. Each plot is harvested at its point of perfect balance, with serenity, between August 29 and September 20, over a total of sixteen effective picking days. From these harvests emerged sixty-seven distinct lots, reflecting a precise and nuanced parcel-by-parcel approach.



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The vintage favoured the development of small berries with thick skins, rich in remarkable phenolic potential. Alcohol levels remained moderate, around 13% across all red grape varieties, reflecting great consistency and fully achieved ripeness.

Yields, close to 30 hL/ha, remained restrained, resulting from both reduced floral induction in 2024 and the solar nature of the growing season. In the cellar, discretion and precision naturally guided every decision. Limited pump-overs, shorter vatting periods and carefully adjusted macerations ensured deliberately gentle extraction.

Each gesture accompanied the intrinsic concentration of the grapes, preserving their original balance and purity of expression.

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From this climatic profile and these technical choices emerges a controlled balance, where concentration expresses itself without excess. A deep phenolic richness, carried by ripe, perfectly integrated tannins, is enlivened by a fresh tension that keeps the wine in motion.

“2025 brings together the attributes of the great vintages without any excess. Solar richness and vibrant tension unite in a contemporary expression, deeply Mont Rose.”

Pierre Graffeulle, General Manager of Château Montrose

The vintage thus reveals its character, with nuances expressed through the different terroirs that make up the estate.

Château Montrose 2025 finds its fullest expression in the deep, structuring energy of Terrace No. 04 — its original terroir, this gravelly rise overlooking the river. The nose, fresh, precise and complex, reveals notes of white flowers and citrus. The palate unfolds with triumphant intensity, supported by a masterful balance.

The clay-limestone terroirs lend **La Dame de Montrose 2025** their natural grace and suppleness, expressing the estate’s most delicate facet. The nose is floral and airy, while the palate, taut and fresh, combines generosity with finesse.



Thus, emerges 2025...

The accomplished expression of a vintage in which warmth finds its balance.

The signature of a terroir capable of revealing its full precision, today and into the future.

Château Montrose



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