

VIGNOBLES BRUMONT MONTUS ROUGE MADIRAN



Tannat and Cabernet-Sauvignon. 30-year-old vines. Dark, almost black in color. Complex aromas of black fruit, spices and menthol notes. A smooth, deep wine, with notes of red fruit coulis, fine tannins and controlled power. A model of balance and finesse with freshness. A wine of great generosity culminating in an elegant, persistent finish. Can be enjoyed with rib of beef, rack of lamb, duck breast, game, or spicy oriental cuisine.

Château Montus benefits from a superb terroir, unique in the Southwest, consisting of steep slopes with large pebbles on top of fine clay from the Pyrenees. The grapes are hand harvested and selected. Maceration for 3 to 6 weeks. Temperature controlled fermentation, punching down of the pomace cap, malolactic fermentation in wooden vats. Maturing on the lees for 12-14 months in 60-80% new barrels. Only the free-run juice is used in order to ensure finesse and elegant tannins.

Alain Brumont inherited Chateau Bouscassé from his father in 1979, and just a year later purchased Chateau Montus. In 1985 he produced his first vintage of Montus Prestige, a 100% Tannat wine that astonished the critics. He now farms almost 495 acres, over 4 different properties. Two thirds of the vineyard surface is covered in native herbs and plants, only cut back after they have flowered and re-seeded. The goal is a richly diverse ecosystem. The rows are oriented to give maximum exposure to both sides of the vine, with the sun overhead at 3p.m. to eliminate roasting the berries. Each vine receives 5 to 7 interventions, with de-budding, leaf-thinning and green harvest where needed. Alain Brumont has single-handedly proved that world-class wines can be made in Madiran.

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Tasting Note:

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Tannat & Cabernet-Sauvignon. Complex aromas of black fruit, spices & menthol notes; smooth & deep with notes of red fruit coulis, fine tannins & controlled power; balance & finesse with freshness; great generosity with an elegant, long finish.

Shelf Talker:

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Pair with beef, rack of lamb, duck breast, game or spicy oriental cuisine.

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