

CHÂTEAU MONTUS



TECHNICAL INFORMATION

Country	France
Region	Southwest France
Sub-Region	Madiran
Producer	Brumont
Vintage	2014
Composition	TANNAT, CABERNET-SAUVIGNON
Alcohol	15%
Press	94 points, #51 Top 100 Cellar Selections, Wine Enthusiast
Dominant Varietal	Tannat

WINEMAKER NOTES

Gascony, lying between the Atlantic Ocean and the Pyrenees Mountains, is home to vineyards with real character, just like the men who cultivate them. Alain Brumont is the leader here. He was a pioneer in Madiran and Côtes de Gascogne wines, bringing them to rank with the world's best. The Brumont wines benefit now from an international recognition and remain at a very good value for money. Alain purchased Château Montus to create the wine of his dreams. Inventive, a tireless builder, and possessing a good bit of sheer nerve, he had constructed his first underground cellars at Bouscassé in 1988, then the new Château Montus cellars in 1995. By 2003, the chateau had been renovated to receive seminars and special events.

TASTING NOTES

Pleasant and deep wine, with soft red fruit coulis and fine tannins. Good balance, elegance and power.

VINEYARD

Steep slopes with big pebbles facing south/southwest. Warm and well-drained soil which improves the grape ripening. Brown and red clays. Low yield: 6-7 bunches per plant.



EVERY BOTTLE  TELLS A STORY

VITICULTURE

Hand-picked from 30 year-old vines.

VINIFICATION

3 to 6 weeks maceration depending on vintages. Fermentation at 28°C, malolactic fermentation in wooden tank. Ageing in oak barrels (60 to 80% new wood) on fine lees for 12 to 14 months.

PRESS

"This is the latest release from this Madiran showpiece estate on steep vineyards surrounding a grand chateau. The wine is black, firm and full of tannins while allowing room for swathes of dark fruits and a bold structure. It is still in the aging process. Drink this blend of Tannat and Cabernet Sauvignon from 2024." - *94 points, #51 Top 100 Cellar Selections, Roger Voss, Wine Enthusiast*
