

## Producer Alain Brumont

In Madiran in the South-West of France, the unconventional winegrower Alain Brumont is cultivating the ancient, small-berry, indigenous vine type called Tannat. Due to its high tannin content the vine type is rather astringent. Brumont has managed to tame it on the best parcels of the terroir, in Montus with its stony, steep south-facing slopes, in the Boucassé plateaus with ironstone and manganese soils and in Gascony with its limestone subsoil. With great care he processes them in new barriques so as to transform them into presentable, discrete and very long-lived wines with a strong fruity taste.

## Alain Brumont, 2015

Château Montus blanc Pacherenc du Vic Bilh AC

Country of origin France

Grapes Petit Courbu

> Serving temperature 9 - 12°C

Allergen notice Contains sulphites Alcohol content 14.50%

## Character

A fruity, long-lasting, rich and well-balanced white wine with an attractive yellow colour and a medium-weight, highly complex bouquet of pineapple and mango with a little apple, quince and apricot. It is dry on the palate with an appealing acidity; soft, full-bodied and harmonious, with stone fruit and citrus aromas alongside exotic fruit, complemented by vegetal attributes and roasted notes of toast. The finish is of medium length.

## Wine type







Sweeter wines

Body

Full-bodied wines

Lingering wines

Effervescence **Opening** sweetness Harmony Persistence Acidity

Softness

Astringency