



Alain Brumont, 2012

Château Montus Cuvée Prestige Madiran AOC

Country of origin
France

Grapes
Tannat

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
15%

Character

A smoky, reserved nose; an ample, generous and deep body; terrific volume, strength and openness; precise and appealing tannins: this is a high-level wine, fresh and harmonious. Exceptionally well made. Aged for 18 months in new single-year barriques.

Wine type



Full-bodied wines

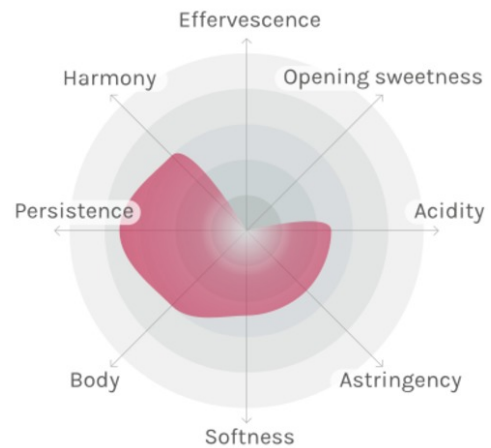


Lingering wines

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.



Foodpairing



Beef in a dark sauce



Curry