



# Alain Brumont, 2018

Château Montus Madiran AOC

Country of origin  
France

Grapes  
Cabernet Sauvignon, Tannat

Serving temperature  
16 - 18°C

Allergen notice  
Contains sulphites

Alcohol content  
14.00%

## Character

75% Tannat, 25% Cabernet Sauvignon, producing pure fruit - cherry, plum, damson and a touch of blackberry. Biscuit notes are evidence of careful, generous ageing. Fresh in the mouth, the tannins already melting. A full-bodied and balanced structure supports aromatic fruit, enhanced by just a hint of leathery notes and complemented by a long finish.

## Wine type



Full-bodied wines

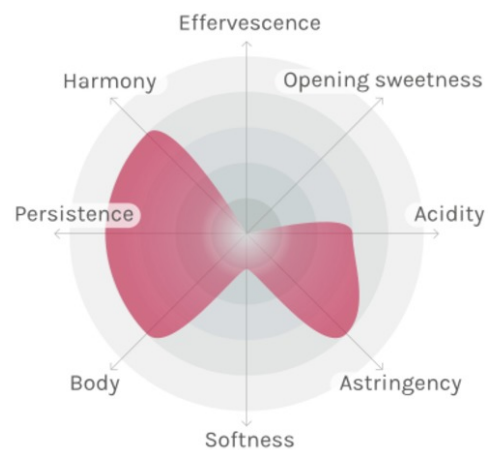


Lingering wines

## 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