

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, 2019

Château Montus Madiran AOC

Country of origin

France Grapes

Cabernet Sauvignon, Tannat

Serving temperature

16 - 18°C

Allergen notice Alcohol content

Contains sulphites 13.5%

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







Lingering wines



Foodpairing





Beef in a dark sauce

Curry