

# BRUMONT













## Chateau Montus XL

### 2015

**\$226.25**

\* Suggested retail price

B R U M O N T

	Product code	15225190
	Licensee price	\$196.78
	Format	3x750ml
	Listing type	Private import
	Status	Available
	Type of product	Table Wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	South West
	Varietal(s)	Tannat 100 %
	Alcohol percentage	15%
	Colour	Red

#### ABOUT THIS WINERY

Alain Brumont has one ambition: that his actions as a winegrower are reflected in his wines. A tireless explorer of Gascon terroirs, promoter of local grape varieties, a gardener who lovingly tends his vines, a winemaker who is respectful of cultural roots, he is South-West France's leading wine producer, both in the Madiran and Parenchec du Vic Bilh appellations and in the Côtes de Gascogne.



#### TASTING NOTES

Rich, deep, complex, concentrated wine.  
 Refined tannins and perfect balance.  
 Elegant palate with a harmonious, fresh finish.  
 Cigar, mocha, oak tar, balsamic notes and aromas of marquetry

#### PRODUCTION NOTES

The XL cuvée recalls the memory of Alain Brumont's ancestors, who as the result of a great vintage, purchased a new 600 litre barrel (demi-muid). It was filled with Tannat, which was then left for 36 to 40 months, topped up with pebbles from the Adour River. It was only due to the richness, depth and concentration of the Tannat that such a long maturing period was possible. This unusual ageing process gives Tannat wines a complex bouquet (cocoa, mocha, leather, cigar box) and a generous, mello...