

BRUMONT

















Château Montus

Madiran 2017

\$33.75

* Suggested retail price

B R U M O N T

	Product code	705483
	Licensee price	\$30.57
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still Wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	South West
	Appellation	Madiran
	Varietal(s)	Tannat 80 %
	Varietal(s)	Cabernet Sauvignon 20 %
	Alcohol percentage	14%
	Colour	Red
	Sugar content	2.6
	Closure type	CORK-Natural

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

Pleasant and deep wine, with soft red fruit coulis and fine tannins. Good balance, elegance and power.

PRODUCTION NOTES

3 to 6 weeks maceration depending on vintages. Fermentation at 28°C, malolactic fermentation in wooden tank. Ageing in oak barrels (60 to 80% new wood) on fine lees for 12 to 14 months.

