

BRUMONT

Château Montus & Château Bouscassé

Torus

Madiran

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Torus is a wine of the third millennium. True to his innovative, creative spirit, Alain Brumont created Torus in 2000. This wine offers a new fruity, spicy style; it is made from a selection of vines less than 20 years-old from among the plots belonging to Montus and Bouscassé, and highlights the characteristics of the Tannat grape. Cited and praised in the international press, Torus has a seductive style, combining enjoyable drinking with very good value for money.

Grape varieties

Tannat, Cabernet Sauvignon, Cabernet Franc

Terroir

Rounded pebbles on clay-limestone soil

Vinification and aging

Cold pre-fermentation maceration. Traditional maceration for 20 days. Matured for one year on fine lees in vats.

Tasting notes

Full-bodied on the palate, fruity and spicy, offering volume and roundness. Aromas of black fruit.

Food and wine pairing

Torus is ideal to accompany meals among friends: BBQs, steaks, pork chops, Asian cuisine etc.