

Château Montus & Château Bouscassé

Segondine rouge Madiran



The highest in Madiran, the most majestic of the great terroirs located back to back with La Tyre de Montus.

Grape varieties

50% Tannat, 50% Cabernet Franc

Terroir

Iron-rich red clay, alternating with gravel which, combined with the clay ensures good drainage and aeration of the soil.

Vinification and aging

Cold maceration for 36 hours.

Fermentation in wooden vats for three weeks.

Maturing in barrels for 14 months, with 50 % new barrels each year.

Tasting notes

Aromas of red fruit.

Rich, generous structure, full-bodied mid-palate, mineral, fruity finish, superb length.

A wine to keep for 20 to 30 years, but also pleasant to drink young when it has profound fruity aromas.