

BRUMONT

Château Montus & Château Bouscassé

CHÂTEAU *Montus*

Montus Vintage

Vin de France



Alain Brumont's goal with this cuvée was to make a sweet wine with a deep, complex fruitiness, characterized by notes of wild black fruit coulis. Tannat, with its concentration and richness in polyphenols, offers a unique taste experience and a new style, with a potential to age comparable to vintage port.

Grape varieties

Tannat

Terroir

Steep slopes covered in rounded pebbles, subsoil with strata of brown and orangey clay

Vinification and aging

Picking and passerillage (drying on the vine) in crates.
Fermentation at 28°C with manual punching down of the pomace cap.
Maturing in new barrels for 8 to 12 months.

Tasting notes

These "raisined" wines naturally reach 18-20% potential alcohol, and achieve about 13% by volume of alcohol after fermentation.
The Tannat's fruitiness is given good expression with a concentrated fruit coulis aroma

Food and wine pairing

Sheep's milk cheese, or Montus Vintage can replace the traditional fruit preserve...

It is divine with Roquefort cheese, and with chocolate desserts and any dessert involving red fruit coulis.

Alain Brumont's favourite is strawberries with Montus Vintage!