

## Montus Rouge

Madiran

Château Montus

Château Montus benefits from a superb terroir, unique in the Southwest, consisting of steep slopes with large pebbles on top of fine clay from the Pyrenees. A miracle occurred in 1985 when this wine upset the hierarchy of mythical red wines and was noticed all over the world, with its significant proportion of Tannat. Nicknamed the Petrus of the Southwest by a dozen wine critics for 30 years now, Château Montus expresses all the characteristics of these exceptional terroirs

### Grape varieties

Tannat, Cabernet Sauvignon (30 year-old vines)

### Terroir

Steep slopes of rounded pebbles.  
Generally south/south-west facing.  
Well-drained warm terroir, resulting in well-ripened grapes.  
Subsoil with strata of brown and orangey clay.  
Very low yields with 5 to 6 bunches per vine

### Vinification and Maturing

Maceration for 3 to 6 weeks. Fermentation at 28°C, punching down of the pomace cap, malolactic fermentation in wooden vats. Maturing on the lees for 12-14 months in 60-80% new barrels

### Tasting Notes

A smooth, deep wine, subtle notes of red fruit coulis, fine tannins, and controlled power culminating in an elegant, persistent finish

### Food and wine pairing

This Madiran can be enjoyed with rib of beef, rack of lamb, duck breast, game, or spicy oriental cuisine...

