

Montus Prestige

Madiran

Produced for the first time in 1985, this Madiran made with 100% Tannat caused major waves in the wine world when it did better than many of France's top wines at tastings, and placed this local variety in the limelight. Prestige de Château Montus is made from a selection of the vineyard's best terroirs and represents the Tannat grape at its best. It is almost entirely sold en primeur (before bottling).

Grape varieties

Tannat (30 year-old vines).
Harvested in small crates

Terroir

Steep slopes covered in rounded pebbles, subsoil with strata of brown and orangey clay. South-facing, warm soil, producing very ripe grapes. These are Montus' highest plots.

Vinification and Maturing

Maceration for 3 to 6 weeks.
Fermentation at 28°C in wooden vats.
Punching down of the pomace cap, malolactic fermentation in new barrels on the lees.
Maturing in 100% new barrels for 14 to 16 months

Tasting Notes

This wine has an atypical, generous character, with good volume and depth, and subtle, complex fruit. A rich, opulent wine. In some years, it has balsamic, tar and cocoa aromas, and is much sought after by connoisseurs of cigars

Food and wine pairing

beautiful accompaniment to red meat, desserts with chocolate and red fruit, and exotic cuisine

Château Montus

