

Montus

CHÂTEAU MONTUS

WINEMAKER

Alain Brumont & Antoine Veiry

The Brumont cultivation method has been applied for over 30 years throughout our Montus and Bouscassé vineyards: we stimulate the vines' natural defences and develop agro-ecological viticulture.

GRAPES VARIETIES

Tannat
Cabernet Franc
Cabernet Sauvignon

VINEYARD

Montus

TERROIR

Soil :
Rolled pebbles on very fine clay

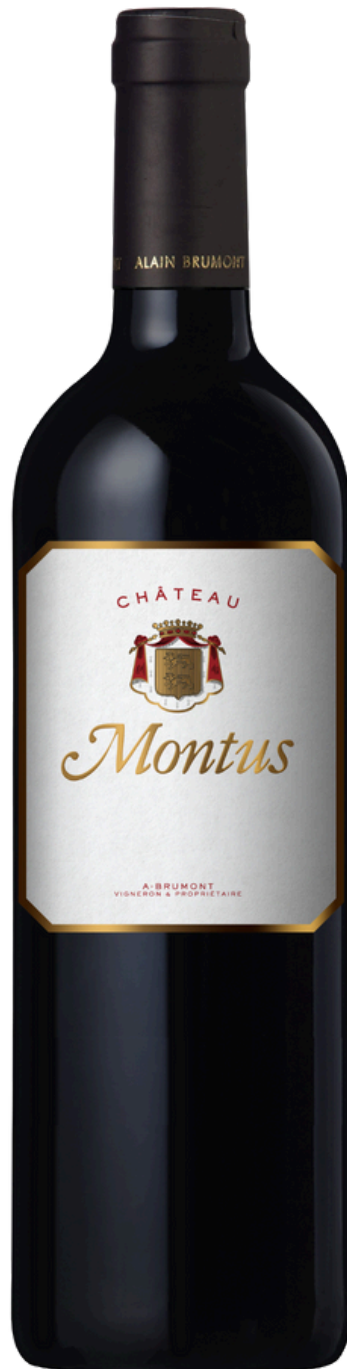
Orientation:
South / South-West / South-East

Age of vines:
25 to 30 years old

Yield/year :
6 to 8 bunches per vine (adapted to each vintage)

Altitude :
250 metres

Harvest :
100% manual



WINEMAKING

Selection of different plots from the Montus vineyard

Cold pre-fermentation maceration

Gravitational vatting without crushing

Slow fermentation

Long maceration of 30 to 45 days (depending on the vintage)

AGEING

36 months ageing in wood

New barrels 70%
Oval wooden casks 30%.

Bottled after 36 months of ageing, then at least 2 years in bottle before being market entry.