



Montus

A. BRUMONT
VIGNERON & PROPRIÉTAIRE

CHÂTEAU MONTUS 2019

WINEMAKERS

Alain Brumont and Antoine Veiry

The Brumont cultivation method has been applied for more than 30 years to all our vineyards in Montus and Bouscassé: we stimulate the vine's natural defences and develop an agroecological viticulture

GRAPE VARIETIES

Tannat, Cabernet Franc and Cabernet Sauvignon

VINEYARD

Surface of Montus vineyard:
45 hectares

Surface of Montus Red:
25 hectares

TERROIR

Soil

Riverstones on red, grey, yellow clays

Orientation

South - Sout West

Average age for the vines

25 to 40 years

Yield/year

6 to 8 clusters / plant (adapted to each vintage)

Altitude

250 meters

Planting density

8.000 vines/ha

Harvest

Manual

WINEMAKING

Selection of different plots from the Montus vineyard

Cold prefermentary maceration from 2 to 5 days

Slow fermentation between 22° and 26° for 8 to 10 days

Long maceration from 30 to 45 days (adapted to the vintage)

AGEING

36 months in wooden casks

Bottling after 36 months of ageing and then 2 years in bottle before market entry

