



EVERY BOTTLE



TELLS A STORY

CHÂTEAU MONTUS BLANC



TECHNICAL INFORMATION

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| Country | France |
| Region | Southwest France |
| Sub-Region | Pacherenc du Vic Bilh |
| Vintage | 2012 |
| Producer | Brumont |
| Composition | PETIT COURBU, PETIT MANSENG |
| Alcohol | 14.5% |
| Press | 91 points Wine Enthusiast 90 points Wine Spectator |

WINEMAKER NOTES

Focusing relentlessly on experimenting with barrels for 20 years, Château Montus Sec has received the full benefit of these efforts: this wine's special character is due to its vinification and ageing in 600 liter barrels, called demi-muids, made from wooden staves that are more than four centimeters thick. The impact of the wood on the wine is reduced, with a more mellow woodiness, beneficial to the preservation of the fruity aromas, while maintaining a perfect balance, for a very expressive, high quality wine.

TASTING NOTES

The Petit Courbu brings silkiness, body, and a mellow texture, accompanied by floral notes, fruitiness and freshness. The Petit Manseng brings minerality, a richness, and rigor and order to the aromas.

PAIRING SUGGESTIONS

When young, during the first 3-4 years, with fish (sea bass, turbot), white meat, or Aquitaine caviar. From 6 to 15 years old, with goose foie gras. The smoothness and body of the wine complement this dish perfectly.

VINEYARD

Clay-limestone terraces, one row per terrace.



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VINIFICATION

Slow pressing: 5 hours at low temperature. Maturing on fine lees in 600 litre barrels for 14 to 15 months.

PRESS

"Alain Brumont likes to throw challenges at himself and this is one of them. Made from two really local grapes, Petit Courbu and Petit Manseng, this wine is dry and strongly oxidative. It has fascinating touches of honey, of yellow fruit, of spice and hints of toast from the wood aging in large barrels. The wine is now very mature and very ready to drink." - 97 points, Roger Voss, *Wine Enthusiast*

"Creamy, with appealing flavors of peach cobbler, warm pineapple and glazed mango, this full-bodied white has balanced acidity carrying over to the finish of baking spices and almond. Petit Courbu and Petit Manseng. Drink now. 3,000 cases made." — 90 points, GS, *Wine Spectator*
