



EVERY BOTTLE



TELLS A STORY

CHÂTEAU MONTUS "LA TYRE"



TECHNICAL INFORMATION

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| Country | France |
| Region | Southwest France |
| Sub-Region | Madiran |
| Vintage | 2006 |
| Producer | Brumont |
| Composition | 100% TANNAT |
| Alcohol | 15% |
| Press | 93 points Wine Spectator |

WINEMAKER NOTES

Regularly ranked alongside the world's greatest wines, La Tyre is an exceptional Madiran. In 1990, in his constant search for the best terroirs, Alain Brumont noticed a large 10 hectare slope, completely uncultivated and located on the highest hill in the Madiran appellation. He felt sure that it had great potential and decided to purchase it and plant it with Tannat. La Tyre is simply the name of a district of the commune of Castelnaud-Rivière-Basse. This exceptional wine comes from a selection of the best grapes from this plot, which today represents a great terroir. Enjoy with a wing rib, Bigorre "Black Pork", Barèges lamb, truffles, rich cuisine, oriental dishes, etc.

TASTING NOTES

Rich, deep wine with complexity and great concentration. Refined tannins and perfect balance. Elegant palate with a harmonious, fresh finish.

VINEYARD

Steep slope with rounded pebbles. Subsoil with strata of red and variegated clay. South-west facing with a long, gentle sunshine and a light breeze that cools the pebbles. Brumont method: each vine is limited to 5/6 bunches to give full expression to the terroir.

VINIFICATION

Maceration for 3 to 6 weeks. Fermentation at 28°C, punching down of the pomace cap, malolactic fermentation in



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wooden vats. Maturing on the lees for 40 months in 600 litre barrels

PRESS

"A rich, ripe and full-bodied red, with plush, elegant flavors of dark plum, kirsch, dark cherry and Asian spice. The long finish is powered by dark chocolate and cream notes, with medium-grained tannins. Tannat. Drink now through 2015. 1,000 cases made." — *93 points, KM, Wine Spectator*
