

CHÂTEAU *Montus*

Château Montus Sec – Pacherenc du Vic Bilh Sec

**A great gastronomic white wine: full-bodied, chalky, precise.
Velvety texture, freshness and a long, mouth-watering finish.**

Terroir:

Red clay hillsides dotted with pebbles, south and south-west facing.

Food Pairing :

- Spring/Summer:
 - Sea bream tartare with citrus fruits and fresh herbs.
 - Carpaccio of heirloom tomatoes, citrus vinaigrette and basil oil.
- Autumn/Winter:
 - Roast free-range chicken, parsnip purée and lemon butter.
 - Creamy mushroom risotto.

The Montus signature in white: the strength of Petit Courbu combined with the precision of a great terroir.

A lively, distinguished and finely crafted wine, made for fine dining and ageing.

“Concentrated and layered, with a delicious finish. So unique and delicious.” – James Suckling.

“One of the best whites from the South-West: depth, freshness and exceptional elegance.”

SERVING T° : 10°C

PETIT COURBU 100%

