

La Tyre

Madiran

In 1990, in his constant search for the best terroirs, Alain Brumont noticed a large 10 hectare slope, completely uncultivated, located on the highest hill in the Madiran appellation (with an altitude of 260m). 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 Castelnau-Rivière-Basse. This exceptional wine comes from a selection of the best grapes from this plot, which today represents a great terroir.

Grape varieties

Tannat

Terroir

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 and Maturing

Maceration for 3 to 6 weeks, depending on the vintage.
Fermentation at 28°C, punching down of the pomace cap, malolactic fermentation in wooden vats.
Maturing on the lees in 100% new barrels for 14 to 16 months.

Tasting Notes

Rich, deep wine with complexity and great concentration. Refined tannins and perfect balance. Elegant palate with a harmonious, fresh finish. Regularly ranked alongside the world's greatest wines, La Tyre is an exceptional Madiran.

Food and wine pairing

Enjoy with a wing rib, Bigorre "Black Pork", Barèges lamb, truffles, rich cuisine, oriental dishes etc.

Château Montus

