

Montus Blanc Sec

Pacherenc du Vic-Bilh

Château Montus

Pacherenc du Vic-Bilh Sec is one of the oldest appellations: a magical, mythical name, imperial and secret, synonymous with respect. "The tamer of grapes varieties and creator of great wines, Alain Brumont, has made a great dry white wine at Montus." (Pierre Casamayor). 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 litre barrels, called demi-muids, made from wooden staves that are more than four centimetres 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

Grape varieties

Petit Courbu, Petit Manseng (approx. 30 year-old vines)

Terroir

Clay-limestone terraces, one row per terrace

Vinification and Maturing

Slow pressing: 5 hours at low temperature.

Maturing on fine lees in 600 litre barrels for 14 to 15 months.

Tasting Notes

The Petit Courbu brings silkiness, body and a mellow texture, accompanied by floral notes, fruitiness and an iodized freshness. The Petit Manseng brings minerality, a richness of the constituents, and rigour and order to the aromas. The woodiness is subtle and well integrated, to "leave room" for the wine. Length, freshness and volume on the palate

Food and wine pairing

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

