

Torus – Madiran

Modern and indulgent: red berries, delicate spices and freshness on the palate for instant enjoyment.

Terroir :

Clay-limestone slopes of the foothills with oceanic influence · vines aged 15 to 25 years

Food pairing:

- Spring/Summer:
Grilled lamb chops
Vegetable tian.
- Autumn/Winter:
Duck breast with figs
Mashed sweet potatoes.

Torus Rouge, Alain Brumont reinvents Madiran: a wine of authenticity and character, where crisp fruit and natural balance reflect the convivial spirit of the South-West.

'Here we find the signature characteristics of Madiran – power, black fruit, structure – but with an accessibility and suppleness that are rare at this level.'



SERVING T° : 15°C

TANNAT

CABERNET FRANC

CABERNET SAUVIGNON

