

Château Montus XL

The specificity of the XL cuvée lies in the ancestral method of its ageing in 600L oak barrels for 36/40-months. The richness, the depth and the concentration of Tannat make possible this particular long ageing process. It gives the wine subtle flavors of cocoa, mocha, cigar and a round body. Château Montus XL also has a high ageing potential and would be even better after 15 years.



Grape variety

Tannat

Terrain

Big pebbles on steep slopes. Subsoil of brown and red clays. Facing south-southwest. Drained and warm soil for good ripening. Low yield: 5-6 bunches per plant.

Winemaking and Ageing process

3 to 6 weeks maceration period, depending on vintages. Fermentation at 28°C in wooden tank. Malo-lactic fermentation and ageing in oak barrels during 40 months in 225 liter and 600 liter-barrels.

Tasting notes

Rich and deep wine with complexity and concentration. Soft tannins and perfect balance. Very elegant body with a fresh finish. Some cigar, mocha and balsamic notes.

Food and Wine pairings

Delicious with beef ribs, game, ceps, truffles...

Ratings and Awards

2000 Vintage

91/100 (BIBENDA)

1999 Vintage

5/5 – Ténor de l'année (Guide Hubert 2013) « Belle complexité, avec du cuir, du fruit noir grillé, des notes de sous bois, truffe, suie. Bouche dense et large, avec une matière veloutée, très aromatique sur des notes tertiaires, des tanins épicés et de la longueur. »

1995 Vintage

91/100 (Wine Spectator)

1994 Vintage

17/20 (Les meilleurs vins de France 2011)

