

Mont Durou

AOC MADIRAN
Tannat 100%

History & Terroir

The grapes producing this are grown on a terroir that is geologically unique to Madiran, ancient gravelly-clay soils which favour water drainage. These soils are predominately found midway up the appellation's very steep slopes and express classic Madiran at its most noble. An oceanic, temperate climate with mild winters and hot, stormy summers.

Ageing 12 months in oak barrels of which one third are new, one third are 2nd-fill and one third are 3rd-fill.

Food pairings

Duckling fillet with turnip, beetroot and orange. Beef fillet with bone marrow, carrots and shallots. (Recipes from the restaurant "Le Prieuré" in Madiran). Grilled duck breast, game birds.



Mont Durou's sheerest slope



SUD-OUEST FRANCE



VIGNOBLES
MARIE MARIA

À MADIRAN - FRANCE

WINE ENTHUSIAST
SOUTHWEST FRANCE

MADIRAN



VINTAGE 2019

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Charles PELANNE

Mont Durou's estate winemaker and owner

