

## Madiran, Néomad

Code

NEOM001

This is modern style Tannat from the Madiran wine region, South West France. Here Tannat has been given a modern twist: ripe, refined and surprisingly accessible, without losing its tough edge. The Neo Mad is an ode to the tradition of Madiran, but with a playful, contemporary vibe.

## **Tasting Notes:**

Dark coloured with intense aromas of ripe blackberries, cassis and dried plums and in the background liquorice, black pepper and a hint of cocoa. On the palate, the attack is fresh, the tannins are very discreet and the mouthfeel is balanced. A powerful wine but with a velvety texture it is long and intense.





Specification	
Vinification	The grapes are harvested at optimal ripeness, ensuring vibrant aromatics and balance. A gentle maceration in vats over several days allows for the delicate extraction of fresh berry aromas. After 48 to 72 hours of infusion, the free-run juice is separated to complete alcoholic and malolactic fermentation in vats. The wine is then aged for 12 months, primarily in vats, with 20% matured in large oak tuns to gently refine the tannins and enhance structure.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Madiran
Туре	Red Wine
Grapes	Tannat
Genres	Vegan, Vegetarian
Vintage	2023
Body	Hearty, rustic and full flavoured
Producer	Producteurs Plaimont
Producer Overview	Situated in the heart of South-West France, the Plaimont vineyards stretch from the foothills of the Pyrenees to the hills and valleys of Gascony covering a uniquely rich terroir.
Closure Type	Cork
Food Matches	This is a real meal wine, with beef, stews, and hearty vegetarian dishes with earthy tones
Press Comments	Decanter World Wine Awards, 2025 - Best Value Award, 95 points. Will Lyons, The Times, July 2025, 'Six of the best wines to go with a barbecue': "Here the tannat grape yields a smooth, easy-drinking red with ripe plum and a velvety texture."