HOUSE OF TOWNEND

Madiran, Néomad

Price	£13.99
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 Néomad 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.



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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
Type	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	Gold Medal, Decanter World Wine Awards, 2025, 95 points: "Mixed red berry fruit and violet aromas fan over the rounded, supple structure. Soft tannins, fresh acidity and an ample, mouth filling finish." Jancisrobinson.com, 2025, 15.5 points: "Plaimont are aiming to rewrite the books on Tannat with this wine, making it fruity, more approachable, more for the younger generation. And they've really done a great job. It tastes of fresh mulberries, still has Madiran's rustic, gamey, small-black-olives bitterness and slightly rusty minerality but the tannins are so much more supplicant to the fruit than is typical for Madiran. It's great fun and also very affordable. **Read more online**