

BRUMONT

Bouscassé

Madiran

Château Bouscassé has belonged to the Brumont family for several generations. The property includes 50 hectares of superb clay-limestone terroir along the cliff in the commune of Maumusson-Laguian. This terroir is also somewhat humorously known as the Pied de Côte de Saint Emilion ("The foot of the Saint Emilion Slope"), because the Tannat that grows there produces a wine that has similar characteristics to some of the great wines of Bordeaux's right bank, in that they possess a rigorous style, a refined structure and a substantial potential to age.

Grape varieties

Tannat, Cabernet Sauvignon, and Cabernet Franc vines from 20 to 100 years-old

Terroir

Terroir of fine yellow and white variegated clays on a layer of fissured limestone. Sustainable agriculture, natural compost.

Vinification and Maturing

Vinification and Maturing 3 to 6 weeks maceration Fermentation at 28°C Maturing in barrels, 30% to 50% new

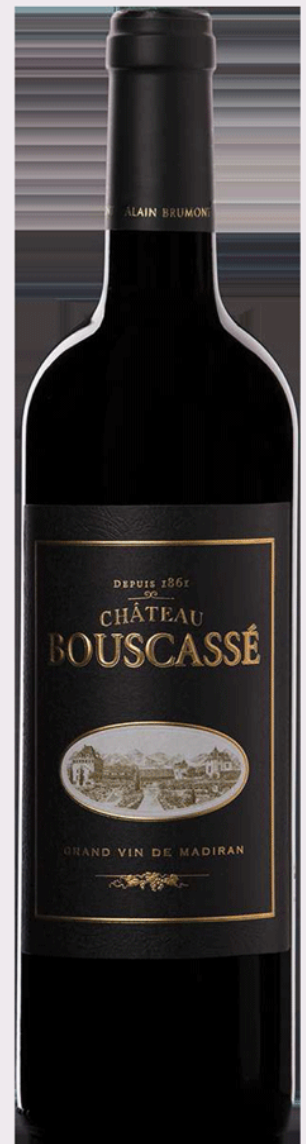
Tasting Notes

Harmony and power, a delicate fruitiness with aromas of blackberries and well-integrated tannins, full-bodied on the palate. This is a wine that stays young for a long time, evolving very slowly, and thus has a good potential to age.

Food and wine pairing

Pair with red meat and spicy dishes. Gascon, Béarnaise and BASQUE cuisine.

Château
Bouscassé



www.brumont.fr

Safra 2015. Decanter Wine Day, Hotel Radisson em 28/06/2017.