

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

