

CHÂTEAU
BOUSCASSÉ

A. BRUMONT
VIGNERON & PROPRIÉTAIRE

CHÂTEAU BOUSCASSÉ
VIEILLES VIGNES 2017

WINEMAKER

Alain Brumont & Antoine Veiry

The Brumont cultivation method has been applied for more than 30 years to all our vineyards in Montus and Bouscassé: we stimulate the vine's natural defences and develop an agroecological viticulture

GRAPE VARIETIES

100% Tannat

VINEYARD

Surface of Bouscassé vineyard :
85 hectares

Surface of Bouscassé Vieilles Vigne
2.5 hectares

TERROIR

Soils :
Clay-limestone to grey hilltops with marbled clay

Orientation : South

Age of the vines:
80-100 years

Yield/year :
5 to 7 bunches/vines

Planting density:
5500 vines/ha

Altitude:
110 meters

Harvest:
Manual



WINEMAKING

Single vineyard from Château Bouscassé

Cold prefermentary maceration
from 2 to 5 days

Slow fermentation between 22° and
26° for 8 to 10 days

Long maceration from 30 to 45 days
(adapted to the vintage)

AGEING

First, 12 months in barrel
Then, 24 months in wooden casks
(foudre)

Bottling after 36 months of ageing
and then 2 years in bottle at least
before market entry