

# BRUMONT

Château Montus & Château Bouscassé

LA  
GASCOGNE  
D'ALAIN  
BRUMONT

## Merlot - Tannat

Côtes de Gascogne



Alain Brumont has always been passionate about Gascony; for him it represents an exceptional reserve of micro-terroirs. A pleasant, generous wine, typical of the Gascon terroir, this cuvée is the product of a marriage between the roundness and suppleness of Merlot, and the generosity of Tannat

### Grape varieties

Merlot, Tannat

### Terroir

Clay-limestone soil with grey clay, with a specific kind of soil known as "Peyrusquet"

### Vinification and aging

Fermentation of a blend of grape varieties.

Traditional maceration for 15 days.

Cold pre-fermentation maceration.

Maturing in vats for one year, no barrel ageing in order to let the grapes and the terroir fully express themselves

### Tasting notes

Predominant notes of red fruit and spices. On the palate, the bouquet's fruity promise is confirmed, supplemented by soft tannins, resulting in a supple, well-rounded finish

### Food and wine pairing

This recently created Merlot-Tannat blend is already arousing considerable interest. It goes very well with charcuterie, fairly young cheeses, Bigorre "Black Pork", chicken casserole, grilled red meat, roasted poultry, marinated meat cooked on a flat-top grill.