

CHÂTEAU BOUSCASSÉ

Château Bouscassé – Madiran

Family signature wine

Fleshy, straightforward, accessible. Juicy black fruit, velvety texture, limestone freshness and lovely length.

Terroir :

Mixed fine clays (yellow & white) on cracked limestone. South/south-west/south-east exposure.

Vines aged 25-70 years

Food pairing :

- Spring/Summer:

Grilled rib steak, baby potatoes and fresh herbs.

Green lentil salad, grilled peppers and feta cheese.

- Autumn/Winter:

Beef stew with porcini mushrooms/truffles.

Cream of porcini mushroom and chestnut soup, walnut oil

Bouscassé embodies the spirit of family: accessibility + limestone finesse + long ageing – a generous, precise Madiran, perfect for the table and for laying down.

'A classic Madiran wine: structure, richness and excellent ageing potential.'

'Black fruit, tension, velvety tannins: the essence of the Brumont style.'



SERVING T° : 15°C

TANNAT 80%

CABERNET FRANC

CABERNET SAUVIGNON

