



WINEMAKER

Antoine Veiry

FARMING

Certified Sustainable

VARIETALS

Petit Courbu, Petit Manseng

FEATURES

Cork, Vegan

AVAILABLE SIZES (L)

0.750



Alain Brumont

Pacherenc du Vic-Bilh Sec 'Le Blanc d' Alain Brumont'

FRANCE, SOUTHWEST, CÔTES DE GASCOGNE



WHITE

WINERY OVERVIEW

Terroir...

"...it's incredible how the Madiran region holds so many different terroirs in so little space. It's totally unprecedented in France – we have an abundance of natural wealth here that we must cherish and respect." Brumont's two main properties represent this diversity. A short hand for understanding the expanse of holdings: Chateau Bouscasse, which is in the western part of Madiran and blessed with iron-rich limestone clay with sharp rocks, is most akin to Right Bank Bordeaux. Chateau Montus, which is in the eastern part and graced with red clay and big round rocks, is more similar to the Left Bank.

Historic...

1979 – Alain buys Chateau Bouscasse, followed by Chateau Montus in 1981. By 1991, the famous French food and wine magazine "Gault-Milau" elects Alain Brumont as "Best Winegrower of the 1980s." Numerous accolades follow over the decades.

...and into the Future...

Following a long and intense period of training (Bordeaux, Champagne, Oregon, Australia) Antoine Veiry (Alain Brumont's step-son) and his young team (26 years old on average) have been taking up the challenge for the next forty years. Antoine took the lead at age 24, and like his mentor, has been named among the "10 geniuses of tomorrow" in the Bettane & Desseauve Guide 2022, by Louis Victor Charvet, France's leading wine critic and editor. (The only young winemaker in Occitanie and the South-West listed)

VITICULTURE

This cuvee comes from new plots on the Bouscassé hill. These young vines are planted on a clay-limestone terroir, HVE3 certified vineyard. Yields are low for young vines, about 30hl/ha.

For this bottling, a blend of 70% Petit Courbu – 30% Petit Manseng, we wish to shape these two indigenous grape varieties on a profile accessible in its youth, floral and elegant.

VINIFICATION

Very slow pressing with inerting to preserve aromatic freshness of the vintage. Fermentation in vats at 16 -18°C. Aged for 10 months on fine lees in stainless steel vats with stirring to preserve the pure expression of Petit Courbu and Petit Manseng

TASTING NOTES

The attack is fresh, supported by a nice tension while keeping volume and roundness. Aromas of exotic fruits and flowers white. The finish is long and elegant

