

# BRUMONT

Château Montus & Château Bouscassé

## CHÂTEAU *Montus*

### La Tyre Madiran



In 1990, in his constant search for the best terroirs, Alain Brumont noticed a large 10 hectare slope, completely uncultivated, located on the highest hill in the Madiran appellation (with an altitude of 260m). He felt sure that it had great potential and decided to purchase it and plant it with Tannat. La Tyre is simply the name of a district of the commune of Castelnau-Rivière-Basse. This exceptional wine comes from a selection of the best grapes from this plot, which today represents a great terroir.

#### Grape varieties

Tannat

#### Terroir

Steep slope with rounded pebbles. Subsoil with strata of red and variegated clay.

South-west facing with a long, gentle sunshine and a light breeze that cools the pebbles.

Brumont method: each vine is limited to 5/6 bunches to give full expression to the terroir.

#### Vinification and aging

Maceration for 3 to 6 weeks, depending on the vintage.

Fermentation at 28°C, punching down of the pomace cap, malolactic fermentation in wooden vats.

Maturing on the lees in 100% new barrels for 14 to 16 months.

#### Tasting notes

Rich, deep wine with complexity and great concentration. Refined tannins and perfect balance. Elegant palate with a harmonious, fresh finish. Regularly ranked alongside the world's greatest wines, La Tyre is an exceptional Madiran.

#### Food and wine pairing

Enjoy with a wing rib, Bigorre "Black Pork", Barèges lamb, truffles, rich cuisine, oriental dishes etc.

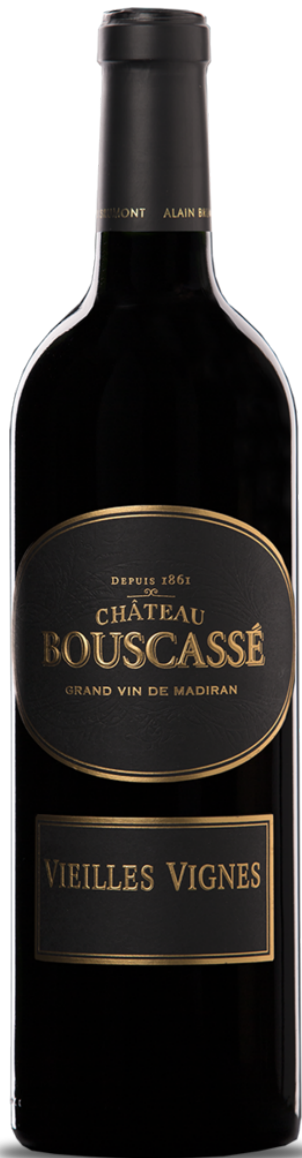
# BRUMONT

Château Montus & Château Bouscassé

DEPUIS 1861

CHÂTEAU  
BOUSCASSE

## Vieilles Vignes Madiran



Château Bouscassé is Alain Brumont's family property in Maumusson-Laguian. Some of the vines that are used to make this 100% Tannat Madiran are more than a hundred-years-old, and are planted on superb terroirs. These consist of small plots of fine clay soil on the edge of Maumusson-Laguian's old cliff that produce a distinguished, elegant, sleek wine, with a very good potential to age.

### Grape varieties

Tannat  
50 to 100 year-old vines.

### Terroir

Iron-rich clay-limestone hilltops.  
Marbled clay.

### Vinification and aging

Maceration for 3 to 6 weeks.  
Fermentation at 28°C.  
Malolactic fermentation in new barrels.  
Maturing on the lees in 100% new barrels for 14 to 16 months

### Tasting notes

The Tannat has a direct, fine, intelligent structure.  
The aromas are delicate with subtle hints of wood, cigar and mocha

### Food and wine pairing

Vieilles Vignes is the perfect accompaniment to two French favourites: duck breast and rib of beef; it also goes well with game, lamb, chocolate desserts and red fruit.



EVERY BOTTLE  TELLS A STORY



# CHÂTEAU BOUSCASSE

## TECHNICAL INFORMATION

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|--------------------|--|
| <b>Vintage</b>     | 2016   |
| <b>Producer</b>    | BRUMONT  |
| <b>Country</b>     | FRANCE   |
| <b>Region</b>      | MADIRAN  |
| <b>Alcohol</b>     | 14.5%  |
| <b>Composition</b> | 60% TANNAT, 20% CABERNET SAUVIGNON, 20% CABERNET FRANC |

## WINEMAKER NOTES

Located in Maumusson-Laguian village, in the heart of southwest France, Château Bouscassé is the family estate and the birth place of Alain Brumont. The terroir here covers over 50 hectares of clay and limestone land along a cliff. Moreover, it is called "Le pied de Côte Saint Emilion" since Tannat grows here, and produces a wine that lives up to the best Bordeaux reds from the right bank. Try with red or spicy meats, for example duck breast, Gascon food, Béarnaise food, Basque food.

## TASTING NOTES

Powerful but elegant, subtle and well structured. Delicate fruit aromas with notes of blackberries and soft tannins. This wine has a good ageing potential.

## PRESS

WE 94

## VINEYARD

- **Soil:** white and yellow clay, and limestone
- **Methods:** sustainable methods, natural compost
- **Age of Vines:** 20-100 years old

## VINIFICATION

- **Maceration:** 3 to 6 weeks
- **Fermentation:** 28°C
- **Ageing:** On lees in oak barrels, 30-50% new oak

## VITICULTURE

A soil mainly composed of pebbles, clay and marbled limestone.

# BRUMONT

Château Montus & Château Bouscassé

## CHÂTEAU *Montus*

### Montus Prestige Madiran



Produced for the first time in 1985, this Madiran made with 100% Tannat caused major waves in the wine world when it did better than many of France's top wines at tastings, and placed this local variety in the limelight. Prestige de Château Montus is made from a selection of the vineyard's best terroirs and represents the Tannat grape at its best. It is almost entirely sold en primeur (before bottling).

#### Grape varieties

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Tannat (30 year-old vines).  
Harvested in small crates

#### Terroir

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Steep slopes covered in rounded pebbles, subsoil with strata of brown and orangey clay.  
South-facing, warm soil, producing very ripe grapes.  
These are Montus' highest plots.

#### Vinification and aging

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Maceration for 3 to 6 weeks.  
Fermentation at 28°C in wooden vats.  
Punching down of the pomace cap, malolactic fermentation in new barrels on the lees.  
Maturing in 100% new barrels for 14 to 16 months

#### Tasting notes

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This wine has an atypical, generous character, with good volume and depth, and subtle, complex fruit. A rich, opulent wine. In some years, it has balsamic, tar and cocoa aromas, and is much sought after by connoisseurs of cigars

#### Food and wine pairing

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beautiful accompaniment to red meat, desserts with chocolate and red fruit, and exotic cuisine

## CHÂTEAU BOUSCASSÉ



### TECHNICAL INFORMATION

|             |  |
|-------------|--|
| Vintage     | 2014   |
| Producer    | BRUMONT  |
| Country     | FRANCE   |
| Region      | MADIRAN  |
| Alcohol     | 14.5%  |
| Composition | 60% TANNAT, 20% CABERNET SAUVIGNON, 20% CABERNET FRANC |

### WINEMAKER NOTES

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# BRUMONT

Château Montus & Château Bouscassé

LA  
GASCOGNE  
D'ALAIN  
BRUMONT

## Gros Manseng - Sauvignon Sec

Côtes de Gascogne



Alain Brumont has always been passionate about Gascony; for him it represents an exceptional reserve of micro-terroirs; here it produces a convivial, very expressive, fruity, fresh "vin de pays". The combination of the Gros Manseng's structure and freshness with the Sauvignon's aromas and fruitiness results in a cuvée with a unique style. Typical of Gascony, this is a well-balanced wine that can be enjoyed immediately.

### Grape varieties

Gros Manseng, Sauvignon Blanc

### Terroir

Fragmented limestone in clay.

Mechanical harvests during the night, sustainable agriculture, natural compost.

### Vinification and aging

Vinification and Maturing Fermentation at 14°C.

Maturing on fine lees with stirring for 6 months in vats.

### Tasting notes

The Sauvignon gives the bouquet notes of flowers and citrus and yellow fruit.

The Gros Manseng brings length, freshness and balance. The palate is lively and energetic.

### Food and wine pairing

This wine has very little residual sugar and can accompany almost any meal.

# BRUMONT

Château Montus & Château Bouscassé

LA  
GASCOGNE  
D'ALAIN  
BRUMONT

## Tannat - Syrah - Merlot

Côtes de Gascogne



Alain Brumont has always been passionate about Gascony; for him it represents an exceptional reserve of micro-terroirs.

Tannat-Syrah-Merlot: three big complementary grape varieties for an unusual, high-spirited rosé.

Velvet and satin from the Merlot, energy and liveliness from the Tannat, and raspberries and redcurrants from the Syrah make this a rather special, seductive, very moreish rosé.

A lovely expression of a festive, harmonious Gascony.

### Grape varieties

Tannat, Syrah, Merlot  
40 year-old vines

### Terroir

Clay-limestone hills located in Ténarèze, soil of crushed stones and fine clay known as Peyrusquets

### Vinification and aging

The grapes are harvested at the beginning of the ripening stage. Very slow pressing.

Settling at 0°C.

Pressed rosé.

Vinification in stainless steel tanks at low temperature for maximum fruitiness.

Maturing in stainless steel vats (6 months) on fine lees to gain body and volume

### Tasting notes

A real gastronomic rosé; rose petal colour and a surprising generosity and fullness on the attack: well-rounded with lots of ripe fruit.

Very fresh finish with lovely mouthfeel

### Food and wine pairing

This Gascon rosé can be enjoyed as an aperitif, or can accompany prepared and cured meats, red fruit desserts, or a rich chocolate cake



# 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.



# BRUMONT

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## CHÂTEAU *Montus*

### Montus Rouge Madiran



Château Montus benefits from a superb terroir, unique in the Southwest, consisting of steep slopes with large pebbles on top of fine clay from the Pyrenees. A miracle occurred in 1985 when this wine upset the hierarchy of mythical red wines and was noticed all over the world, with its significant proportion of Tannat. Nicknamed the Petrus of the Southwest by a dozen wine critics for 30 years now, Château Montus expresses all the characteristics of these exceptional terroirs

#### Grape varieties

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Tannat, Cabernet Sauvignon (30 year-old vines)

#### Terroir

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Steep slopes of rounded pebbles.  
Generally south/south-west facing.  
Well-drained warm terroir, resulting in well-ripened grapes.  
Subsoil with strata of brown and orangey clay.  
Very low yields with 5 to 6 bunches per vine

#### Vinification and aging

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Maceration for 3 to 6 weeks. Fermentation at 28°C, punching down of the pomace cap, malolactic fermentation in wooden vats. Maturing on the lees for 12-14 months in 60-80% new barrels

#### Tasting notes

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A smooth, deep wine, subtle notes of red fruit coulis, fine tannins, and controlled power culminating in an elegant, persistent finish

#### Food and wine pairing

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This Madiran can be enjoyed with rib of beef, rack of lamb, duck breast, game, or spicy oriental cuisine...

# BRUMONT

Château Montus & Château Bouscassé

## Torus

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### Madiran

Madiran



Torus is a wine of the third millennium. True to his innovative, creative spirit, Alain Brumont created Torus in 2000. This wine offers a new fruity, spicy style; it is made from a selection of vines less than 20 years-old from among the plots belonging to Montus and Bouscassé, and highlights the characteristics of the Tannat grape. Cited and praised in the international press, Torus has a seductive style, combining enjoyable drinking with very good value for money.

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#### Grape varieties

Tannat, Cabernet Sauvignon, Cabernet Franc

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#### Terroir

Rounded pebbles on clay-limestone soil

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#### Vinification and aging

Cold pre-fermentation maceration. Traditional maceration for 20 days. Matured for one year on fine lees in vats.

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#### Tasting notes

Full-bodied on the palate, fruity and spicy, offering volume and roundness. Aromas of black fruit.

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#### Food and wine pairing

Torus is ideal to accompany meals among friends: BBQs, steaks, pork chops, Asian cuisine etc.