



## CHÂTEAU BOUSCASSÉ BRUMAIRE



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Southwest France
<b>Sub-Region</b>	Pacherenc du Vic Bilh
<b>Producer</b>	Brumont
<b>Vintage</b>	2011
<b>Composition</b>	100% PETIT MANSENG
<b>Alcohol</b>	14%
<b>Press</b>	92 points Wine Enthusiast 89 points Wine Spectator

### WINEMAKER NOTES

Petit Manseng rivals the great sweet wine varieties. Its natural acidity harmonizes balance and freshness, with a clean finish. Harvested late in the season, the grapes become partially dried on the vine, resulting in wines with candied fruit flavours. We make three different cuvées of sweet Pacherenc, according to the harvest date (October, November or December) named after the months of the French revolutionary calendar: Vendémiaire, Brumaire and Frimaire. These three cuvées are harvested according to specific natural degrees of sweetness: 18° for Vendémiaire, 19° for Brumaire and 20° for Frimaire. Bouscassé's Pacherencs are ranked among the world's greatest white wines.

### TASTING NOTES

Good concentration of candied fruit, mellow sugar well-integrated with the flavours.

### PAIRING SUGGESTIONS

The Petit Manseng grown in Pacherenc du Vic Bilh or Jurançon is much appreciated by sommeliers, who pair it wonderfully with the region's foie gras. It can also be served as an aperitif or with yellow fruit desserts.

### VINEYARD

- **Soil:** Clay and limestone
- **Age of Vines:** 15 years old



EVERY BOTTLE



TELLS A STORY

## VINIFICATION

Pressing of whole bunches, selection of juice directly from the press. Fermentation in new barrels at 18°C. Stopping of fermentation by cooling, depending on the desired balance. Maturing on the lees for 8 to 12 months in new barrels with stirring.

## PRESS

"Harvested in November 2011 from botrytized grapes which have benefited from the autumn mists, the wine is a fine combination of intense acidity and superrich honeyed flavors. It is ready to drink, although it will certainly age. The secret of the wine is its richness combined with fine acidity. Drink ideally from 2018." - *92 points, Roger Voss, Wine Enthusiast*

"A tropical medley of pineapple, glazed mango and apricot flavors is fresh and vibrant in this sweetie. Honeycomb and spice details linger into the creamy finish. Petit Manseng. Drink now through 2020. 2,000 cases made." — *89 points, GS, Wine Spectator*

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