

CHÂTEAU BOUSCASSÉ



TECHNICAL INFORMATION

Vintage 2012

Producer BRUMONT

Country FRANCE

Region MADIRAN

Alcohol 14.5%

Composition 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 weeksFermentation: 28°C

• Ageing: On lees in oak barrels, 30-50% new oak

VITICULTURE

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

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