

BRUMONT LA GASCOGNE D'ALAIN BRUMONT BLANC

TECHNICAL INFORMATION



Country France

Region Southwest France

Sub-Region Côtes de Gascogne

Producer Brumont

Vintage 2018

Composition 50% GROS MANSENG, 50% SAUVIGNON

Alcohol 12.5%

WINEMAKER NOTES

Gascony, lying between the Atlantic Ocean and the Pyrenees Mountains, is home to vineyards with real character, just like the men who cultivate them. Alain Brumont is the leader here. He was a pioneer in Madiran and Côtes de Gascogne wines, bringing them to rank with the world's best. 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".

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.

PAIRING SUGGESTIONS

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

VINEYARD

- **Soil**: Clay and Limestone
- Terroir: Peyrusquet gray, cracked clay covering limestone cliffs
- Harvest: Mechanical harvest during the night
- Fermentation/Maceration: 14°C, bottled young
- Maturing: On fine lees with stirring for 16 months in vats

