



EVERY BOTTLE



TELLS A STORY

## BRUMONT LA GASCOGNE D'ALAIN BRUMONT ROSÉ



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Southwest France
<b>Sub-Region</b>	Côtes de Gascogne
<b>Producer</b>	Brumont
<b>Vintage</b>	2018
<b>Composition</b>	TANNAT, SYRAH, MERLOT
<b>Alcohol</b>	13.5%

### WINEMAKER NOTES

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.

### TASTING NOTES

A real gastronomic rosé; rose petal color and a surprising generosity and fullness on the attack: well-rounded with lots of ripe fruit. Very fresh finish with lovely mouthfeel.

### VINEYARD

- **Harvest:** Early Harvest with slow pressing
- **Age:** 40 year old vines
- **Soil:** Clay-limestone hills located in Ténarèze. This terroir is called Peyrusquet, and consists of layers of gray, cracked clay 1-2 meters in depth covering limestone cliffs and is comparable to the Bordeaux right bank.

### VINIFICATION

The grapes are harvested at the beginning of the ripening stage. Very slow pressing. Settling at 0 degrees C. Pressed rosé. Vinification in stainless steel tanks at low temperature for maximum fruitiness. Maturing in stainless steel vats (6 months)



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on fine lees to gain body and volume.

- **Fermentation:** cold fermentation, raised on the lees in stainless steel tanks
  - **Aging:** 6 months on fine lees to gain body and volume
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