

BRUMONT TORUS



TECHNICAL INFORMATION

Country France

Region Southwest France

Sub-Region Madiran

Producer Brumont

Vintage 2012

Composition 60% TANNAT, 20% CABERNET SAUVIGNON, 20%

CABERNET FRANC

Alcohol 13.5%

WINEMAKER NOTES

True to his innovative and creative vision, Alain Brumont first produced Torus in 2000 as a new style of Madiran with interesting qualities: body, depth, power, concentration. This wine enhances new dimensions of Tannat: the fruit, the complexity and the finesse. It is made from a selection of 20 year-old vines in Montus and Bouscassé vineyards. Torus has been praised many times in the international press as an attractive concept of southwest France.

TASTING NOTES

Freshness, spices, black fruits and roundness. A good ageing potential. Torus can be paired with grilled meats, pork chops, barbecue.

VINEYARD

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

VITICULTURE

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



VINIFICATION

| Maceration at low temperatures.Fermer | ntation at 24-26°C followed | by the malolactic ferme | ntation. Ageing on lees for one |
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| year. | | | |