

Menhir

Château
Bouscassé

Highlighting the exceptional diversity of Madiran's soils, Menhir is the result of a very good match between excellent terroirs and grape varieties.

Discovering a plot of grey clay, more usually found in Pomerol, Alain Brumont decided to plant it with Merlot, in combination with Tannat. This gives a wine with subtle tannins that blends Tannat's exuberant fruit and depth with the velvety structure of the Merlot.

Grape varieties

Tannat, Merlot (12 year-old vines)

Terroir

A unique terroir for Madiran: a section on the east side (Tannat) consists of blocks of stone (menhirs) swimming in deep yellow clay, while the west side (Merlot) consists of grey clay and soft chalk

Vinification and Maturing

Fermentation at 28°C.

Maceration for 3 to 6 weeks.

Malolactic fermentation in new barrels.

Maturing on the lees in barrels (50% new, 50% that have held one wine) for 14 months

Tasting Notes

Aromas of blackberries and blackcurrants, prunes and truffles. Good overall harmony; complexity and depth

Food and wine pairing

With a good potential to age, Menhir is a perfect accompaniment to a leg of Barèges lamb, Bigorre "Black Pork", an entrecote steak, woodpigeon salmi, and rich stews.

