

Vieilles Vignes

Madiran

Château Bouscassé is Alain Brumont's family property in Maumusson-Laguian. Some of the vines that are used to make this 100% Tannat Madiran are more than a hundred-years-old, and are planted on superb terroirs. These consist of small plots of fine clay soil on the edge of Maumusson-Laguian's old cliff that produce a distinguished, elegant, sleek wine, with a very good potential to age.

Grape varieties

Tannat
50 to 100 year-old vines.

Terroir

Iron-rich clay-limestone hilltops.
Marbled clay.

Vinification and Maturing

Maceration for 3 to 6 weeks.
Fermentation at 28°C.
Malolactic fermentation in new barrels.
Maturing on the lees in 100% new barrels for 14 to 16 months

Tasting Notes

The Tannat has a direct, fine, intelligent structure.
The aromas are delicate with subtle hints of wood, cigar and mocha

Food and wine pairing

Vieilles Vignes is the perfect accompaniment to two French favourites: duck breast and rib of beef; it also goes well with game, lamb, chocolate desserts and red fruit.

Château
Bouscassé

