

BRUMONT

Château Montus & Château Bouscassé

LA
GASCOGNE
D'ALAIN
BRUMONT

Tannat - Syrah - Merlot

Côtes de Gascogne



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.

Grape varieties

Tannat, Syrah, Merlot
40 year-old vines

Terroir

Clay-limestone hills located in Ténarèze, soil of crushed stones and fine clay known as Peyrusquets

Vinification and aging

The grapes are harvested at the beginning of the ripening stage. Very slow pressing.

Settling at 0°C.

Pressed rosé.

Vinification in stainless steel tanks at low temperature for maximum fruitiness.

Maturing in stainless steel vats (6 months) on fine lees to gain body and volume

Tasting notes

A real gastronomic rosé; rose petal colour and a surprising generosity and fullness on the attack: well-rounded with lots of ripe fruit.

Very fresh finish with lovely mouthfeel

Food and wine pairing

This Gascon rosé can be enjoyed as an aperitif, or can accompany prepared and cured meats, red fruit desserts, or a rich chocolate cake

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