



Alain Brumont, 2016

Château Bouscassé Vieilles Vignes Madiran AOC

Country of origin
France

Grapes
Tannat

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
14%

Character

This wine is 97% Tannat and was matured in new barrels, giving it a particular depth. Produced from the oldest parcels and on the best land in Bouscassé, it is an exceptional testimonial to the house of Alain Brumont. The tannins are strong and creamy, the finale unending, with a consistent freshness. Notes of basil, candied fruit, spices and pepper on a base of dark berries. A very harmonious wine. Aged for 14-16 months in new barriques.

Wine type



Balanced wines



Full-bodied wines

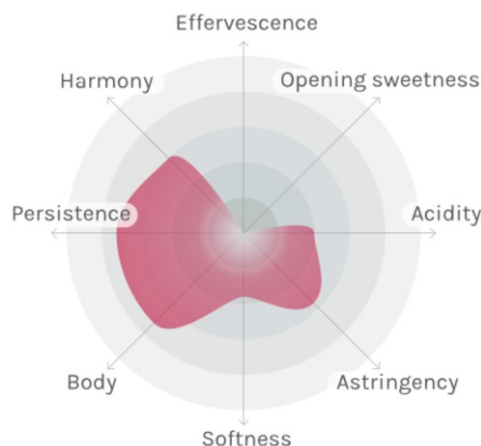


Lingering wines

Producer

Alain Brumont

In Madiran in the South-West of France, the unconventional winegrower Alain Brumont is cultivating the ancient, small-berry, indigenous vine type called Tannat. Due to its high tannin content the vine type is rather astringent. Brumont has managed to tame it on the best parcels of the terroir, in Montus with its stony, steep south-facing slopes, in the Boucassé plateaus with ironstone and manganese soils and in Gascony with its limestone subsoil. With great care he processes them in new barriques so as to transform them into presentable, discrete and very long-lived wines with a strong fruity taste.



Foodpairing



Beef, veal or game in a dark sauce, grilled or fried beef or game



Pasta served with meat



Hard cheese made from cows' milk

