



## Alain Brumont, 2023

Gros Manseng Sauvignon Côtes de Gascogne IGP

Country of origin  
France

Grapes  
Gros Manseng, Sauvignon blanc

Serving temperature  
9 - 12°C

Allergen notice  
Contains sulphites

Alcohol content  
12%

### Character

This fresh, fruity, pale yellow cuvée with pale green reflections has an intense aroma, initially of exotic fruit (lychee and mango) and citrus, followed by grassy notes and a hint of lime blossom. It has a harmonious, very soft and pleasingly full-bodied structure, and is fresh and aromatic on the palate. Fruit, vegetal notes and a trace of nutmeg and green apple complement the fine aromatics.

### Wine type



Fresh wines

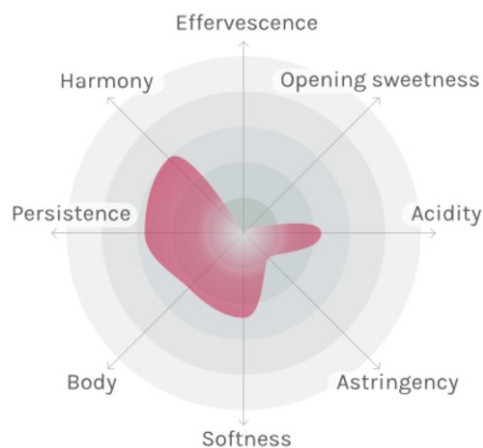


Sweeter wines

### 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



Grilled or fried fish