



Alain Brumont, 2012

Ch. Boucassé Brumaire Pacherenc du Vic Bilh AC

Country of origin
France

Grapes
Petit Manseng

Serving temperature
12-14 °C

Allergen notice
Contains sulphites

Alcohol content
13.50%

Character

This charming, fruity and long-lasting sweet wine is golden yellow, medium-bodied and complex. On the nose are light notes of apricot, orange, fig and dried apricots, together with hints of buttery and honeyed notes. On the palate the sweetness is dominant, but overall the wine is very soft, full and harmonious. Flavours of exotic fruit, stone fruit and dried fruits are complemented by honeyed notes and roasted aromas of biscuit, caramel and toast. It has a mid-length finish.

Wine type



Sweeter wines



Sweeter 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.

