

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.

Alain Brumont, 2022

Merlot-Tannat Côtes de Gascogne IGP

Country of origin

France

Grapes

Tannat, Merlot

Serving temperature

16 - 18°C

Allergen notice Contains sulphites Alcohol content

14%

Character

A balanced, fruity, ruby-red wine with an amazingly harmonious, full and soft structure that provides wonderful support for aromas of ripe wild berries and spicy vanilla notes. Aromatic and slightly sweet on the palate, with soft tannins and a pleasingly persistent finish.

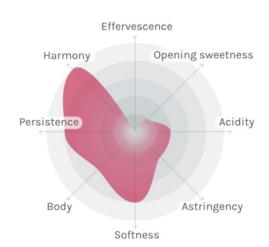
Wine type







Sweeter wines Balanced wines



Foodpairing



Poultry