

BRUMONT

Château Montus & Château Bouscassé

DEPUIS 1861

CHÂTEAU BOUSCASSÉ

Frimaire

Pacherenc du Vic-Bilh



Petit Manseng rivals the great sweet wine varieties. Its natural acidity harmonizes balance and freshness, with a clean finish. Harvested late in the season, the grapes become partially dried on the vine, resulting in wines with candied fruit flavours. We make three different cuvées of sweet Pacherenc, according to the harvest date (October, November or December) named after the months of the French revolutionary calendar: Vendémiaire, Brumaire and Frimaire. These three cuvées are harvested according to specific natural degrees of sweetness: 18° for Vendémiaire, 19° for Brumaire and 20° for Frimaire. Bouscassé's Pacherencs are ranked among the world's greatest white wines.

Grape varieties

Petit Manseng, Petit Courbu Vieilles Vignes (50 year-old vines). Harvested in small crates.

Terroir

Clay-limestone soil

Vinification and aging

Pressing of whole bunches, selection of juice directly from the press. Fermentation in new barrels at 18 °C. Stopping of fermentation by cooling, depending on the desired balance. Maturing on the lees for 12 to 16 months in new barrels with stirring.

Tasting notes

Concentrated dried fruit (quince paste, apricots, lychees). Aromas of spices and truffles.

Food and wine pairing

The Petit Manseng grown in Pacherenc du Vic Bilh or Jurançon is much appreciated by sommeliers, who pair it wonderfully with the region's foie gras. It can also be enjoyed with rich desserts, with yellow fruit, Roquefort, and cheeses from the Pyrenees...

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