

# BRUMONT

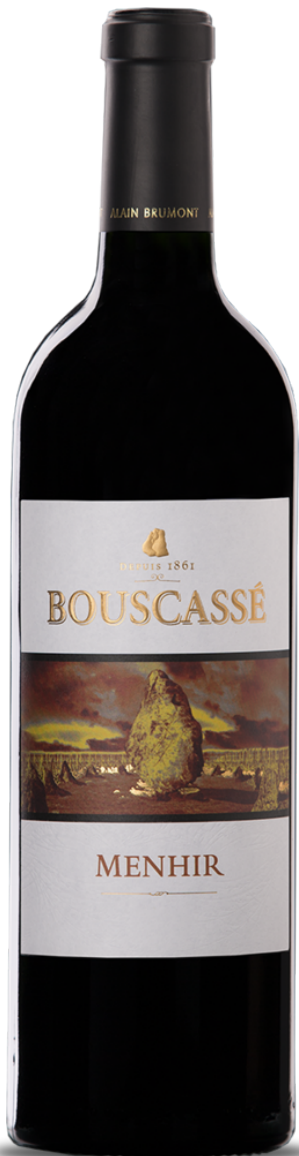
Château Montus & Château Bouscassé

DEPUIS 1861

## CHÂTEAU BOUSSASSÉ

### Menhir

Côtes de Gascogne



Highlighting the exceptional diversity of Madiran's soils, Menhir is the result of a very good match between excellent terroirs and grape varieties.

Discovering a plot of grey clay, more usually found in Pomerol, Alain Brumont decided to plant it with Merlot, in combination with Tannat. This gives a wine with subtle tannins that blends Tannat's exuberant fruit and depth with the velvety structure of the Merlot.

#### Grape varieties

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Tannat, Merlot (12 year-old vines)

#### Terroir

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A unique terroir for Madiran: a section on the east side (Tannat) consists of blocks of stone (menhirs) swimming in deep yellow clay, while the west side (Merlot) consists of grey clay and soft chalk

#### Vinification and aging

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Fermentation at 28°C.

Maceration for 3 to 6 weeks.

Malolactic fermentation in new barrels.

Maturing on the lees in barrels (50% new, 50% that have held one wine) for 14 months

#### Tasting notes

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Aromas of blackberries and blackcurrants, prunes and truffles. Good overall harmony; complexity and depth

#### Food and wine pairing

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With a good potential to age, Menhir is a perfect accompaniment to a leg of Barèges lamb, Bigorre "Black Pork", an entrecote steak, woodpigeon salmi, and rich stews.