

BRUMONT

Château Montus & Château Bouscassé

Gros Manseng - Sauvignon Sec

Côtes de Gascogne



Alain Brumont has always been passionate about Gascony; for him it represents an exceptional reserve of micro-terroirs; here it produces a convivial, very expressive, fruity, fresh "vin de pays". The combination of the Gros Manseng's structure and freshness with the Sauvignon's aromas and fruitiness results in a cuvée with a unique style. Typical of Gascony, this is a well-balanced wine that can be enjoyed immediately.

Grape varieties

Gros Manseng, Sauvignon Blanc

Terroir

Fragmented limestone in clay.

Mechanical harvests during the night, sustainable agriculture, natural compost.

Vinification and aging

Vinification and Maturing Fermentation at 14°C.

Maturing on fine lees with stirring for 6 months in vats.

Tasting notes

The Sauvignon gives the bouquet notes of flowers and citrus and yellow fruit. The Gros Manseng brings length, freshness and balance. The palate is lively and energetic.

Food and wine pairing

This wine has very little residual sugar and can accompany almost any meal.