

# BRUMONT

Château Montus & Château Bouscassé

LA  
GASCOGNE  
D'ALAIN  
BRUMONT

## 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

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Gros Manseng, Sauvignon Blanc

### Terroir

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Fragmented limestone in clay.  
Mechanical harvests during the night, sustainable agriculture, natural compost.

### Vinification and aging

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Vinification and Maturing Fermentation at 14°C.  
Maturing on fine lees with stirring for 6 months in vats.

### Tasting notes

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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

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