

BRUMONT

Château Montus & Château Bouscassé

LA
GASCOGNE
D'ALAIN
BRUMONT

Gros Manseng Doux

Côtes de Gascogne



Alain Brumont has always been passionate about Gascony; for him it represents an exceptional reserve of micro-terroirs. On these sunny slopes, the Gros Manseng produces a generous, particularly well-balanced wine; the natural acidity is perfectly matched to the sweetness on the palate, producing a remarkable explosion of fruit.

Grape varieties

Gros Manseng (30 year-old vines).

Terroir

Clay soil on white limestone rocks.

Vinification and aging

Fermentation at 16-18°C.
Stopping of fermentation by cooling.
Matured on the lees with stirring.

Tasting notes

Notes of pineapple and exotic fruit.
Good balance between sugar and acidity.
A refreshing wine with a thirst-quenching finish.

Food and wine pairing

This sweet vin de pays makes a very pleasant aperitif, or can accompany apricot or nectarine tarts, fresh fruit salad, caramelized pork, quince tarte tatin, fresh goat's cheese, warm Crottin de Chavignol with honey or maple syrup, or sweet and savoury tapas.