

BRUMONT

Château Montus & Château Bouscassé

DEPUIS 1861

CHÂTEAU BOUSCASSÉ

Larmes Célestes

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. Larmes Célestes is an unusual sweet Pacherenc. This wine is the result of a second selection, when the three stages of late harvests do not meet the criteria set by Alain Brumont (for Vendémiaire, Brumaire and Frimaire).

A generous, accessible, well-balanced wine; a lovely product of our late harvests.

Grape varieties

Petit Manseng, Gros Manseng, Petit Courbu (30-50 year-old vines). Harvested in small crates

Terroir

Clay-limestone soil

Vinification and aging

Fermentation in vats at 18°C. Maturing on fine lees for 6 months.

Tasting notes

Very aromatic. Subtle sweetness thanks to a very rich acidity that harmonizes the sugars. Finesse, lightness and elegance

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. Larmes Célestes can also be enjoyed as an aperitif or as an accompaniment to desserts