

BRUMONT

Château Montus & Château Bouscassé

Torus

Pacherenc du Vic Bilh Doux

Pacherenc du Vic-Bilh

Torus is a wine of the third millennium. True to his innovative, creative spirit, Alain Brumont created Torus in 2000. This wine offers a surprising, new, very pleasant, generous style; it is made from a selection of vines less than 20 years-old from among the plots belonging to Montus and Bouscassé. Cited and praised in the international press, Torus has a seductive style, combining enjoyable drinking with very good value for money



Grape varieties

Gros Manseng, Petit Manseng
30 year-old vines

Terroir

Clay-limestone soil

Vinification and aging

late harvests Blending of both grape varieties then fermentation at 16-18°C.
maturing on fine lees.

Tasting notes

Very open bouquet with exotic aromas, pineapple and lychees.
A fresh, balanced wine on the palate due to the intensity of the grape variety.
A voluptuous wine.

Food and wine pairing

This sweet white wine can be served as an aperitif, or with a summer fruit tart (peaches, nectarines), an apricot crumble, or almond cake.