

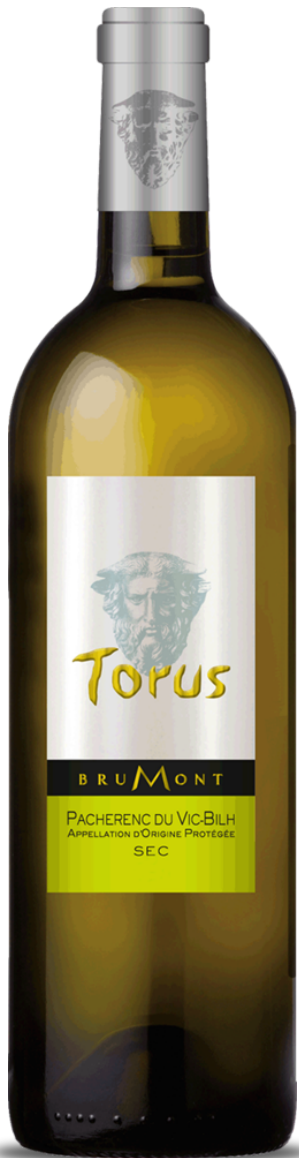
BRUMONT

Château Montus & Château Bouscassé

Torus

Pacherenc du Vic Bilh Sec

Pacherenc du Vic-Bilh



Pacherenc du Vic-Bilh Torus 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

Petit Courbu, Petit Manseng, Gros Manseng (20 year-old vines)

Terroir

Rounded pebbles on clay-limestone soil

Vinification and aging

Cold pre-fermentation maceration.
Selection of the musts.
Fermentation at 16/18°C for 15 days.
One year maturing on fine lees

Tasting notes

Notes of white flowers, white fruit (peaches, pears); freshness and intensity on the palate, well-rounded

Food and wine pairing

Torus is an ideal accompaniment to French, Oriental and Japanese cuisine, spicy dishes, grilled fish etc