

BRUMONT

Château Montus & Château Bouscassé

Le Chardonnay d'Alain Brumont

Vin de France



Alain Brumont is recognized as one of the best winemakers in the world. He wanted to create a unique style of Chardonnay: The Chardonnay of Alain Brumont. A unique way to rediscover Chardonnay.

Grape varieties

Chardonnay

Terroir

Clayish-calcareous, facing north

Vinification and aging

Whole bunches of grape pressed, fermentation in casks
Aged for 1 and half years and 2 years in casks on all the lees with stirring.
Casks: 600 litre (demi-muid) casks and 228 litres (bourguignonne) casks, 20% in new oak.

Tasting notes

An opulent wine, with a creamy texture and a refreshing finish. To be drunk in the next 3-4 years. Complex aromas of hazelnuts, quince, lemon and dried fruits.

Food and wine pairing

White meat, curry sauce, lamb ribs, fish on white sauce, Porc noir de Bigorre.