



















BRUMONT

Tour Bouscassé Madiran 2019

\$19.55

* Suggested retail price

BRUMONT

	Product code	12284303
	Licensee price	\$18.22
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still Wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	South West
	Appellation	Madiran
	Varietal(s)	Tannat 50 %
	Varietal(s)	Cabernet Sauvignon 26 %
	Varietal(s)	Cab Franc 24 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar	Dry
	Sugar content	1.6
	Closure type	CORK-Natural

ABOUT THIS WINERY

Alain Brumont has one ambition: that his actions as a winegrower are reflected in his wines. A tireless explorer of Gascon terroirs, promoter of local grape varieties, a gardener who lovingly tends his vines, a winemaker who is respectful of cultural roots, he is South-West France's leading wine producer, both in the Madiran and Parenchec du Vic Bilh appellations and in the Côtes de Gascogne.

TASTING NOTES

Rather intense ruby color. Fine nose dominated by fruity and spicy notes. It is also marked by subtle empyreumatic notes. Let yourself be charmed by this dry red expressing a pleasant freshness and endowed with firm tannins. Faithful to the scents perceived on the nose, it asserts itself with flavors of black fruits, liquorice, violet and wood. Revealing an ample mouth, it persists in a long finish.

PRODUCTION NOTES

Selection of grapes according to maturity. Fermentation in vats at 16 and 18°. Refining in vats and barrels (30%) for a period of 12 months. Clay-limestone soil.

