

BRUMONT

Château Montus & Château Bouscassé

DEPUIS 1861

CHÂTEAU BOUSCASSÉ

Brumaire

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. We make three different cuvées of sweet Pacherenc, according to the harvest date (October, November or December) named after the months of the French revolutionary calendar: Vendémiaire, Brumaire and Frimaire. These three cuvées are harvested according to specific natural degrees of sweetness: 18° for Vendémiaire, 19° for Brumaire and 20° for Frimaire. Bouscassé's Pacherencs are ranked among the world's greatest white wines.

Grape varieties

Grape varieties: Petit Manseng, Petit Courbu
Vieilles Vignes (30 year-old vines). Harvested in small crates.

Terroir

Terroir: clay-limestone soil

Vinification and aging

Vinification and Maturing: pressing of whole bunches, selection of juice directly from the press. Fermentation in new barrels at 18°C. Stopping of fermentation by cooling, depending on the desired balance. Maturing on the lees for 8 to 12 months in new barrels with stirring.

Tasting notes

Tasting notes Good concentration of candied fruit, mellow sugar well-integrated with the flavours.

Food and wine pairing

Food and Wine pairings 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. It can also be served as an aperitif or with yellow fruit desserts.

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