

Voted best French winemaker and, at the international level, the producer of one of the finest wines in the world, Alain Brumont has re-established old terroirs that had been abandoned for nearly 50 years.

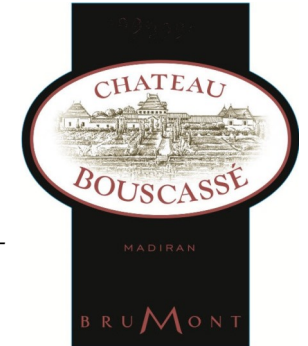


Alain Brumont Chateaux Montus + Bouscasse

www.brumont.fr

Madiran (south-west France)

“Others were there before him, but it was Alain Brumont who put Madiran on the wine map. He left the family domaine at Boucasse in 1980, dissatisfied by his fathers lack of ambition for quality, and set up on his own. In a mere 20 years, Brumont has succeeded by a combination of breathtaking chutzpah and brilliant winemaking in creating the largest fine wine domaine in the south-west and establishing without a doubt that Tannat is a first division quality grape variety. The basic Bouscasse (70 percent Tannat) and Montus (80 percent Tannat) are matured in 50% new wood, and are very fine. The better cuvees, both 100% Tannat and aged in new wood, are brilliant.” CLIVE COATES “The Wines and Domaines of France”



The appellations of Madiran and Pacherenc du Vic-Bihl co-exist in the alluvial foothills of the Pyrenees and are located 160 kms almost directly south of Bordeaux. Madiran is the appellation for red wines with the main red wine grape variety being Tannat which is often blended with a little Cabernet Sauvignon, Cabernet Franc or Fer-Servadou. Tannat retains very good natural acidity and produces very deep and rich wines with remarkable structure and in skilled hands it reveals wines of amazing depth, complexity and concentration of flavour which with age become supple with round textures and fine tannins. These wines can age superbly. Pacherenc du Vic-Bihl is the appellation for white wines and for the dry version Brumont uses the little known local variety called Petit Courbu which he calls “the Viognier of the south-west”. It is an aromatic variety of richness and texture which, unlike Viognier, retains good natural acidity giving rich and exotic wines of great freshness and length. The sweet versions of Pacherenc are typically late harvest with no botrytis and mostly consist of Petit and Gros Mansengs.



White wines

2014 Gros Manseng - Sauvignon blanc, Alain Brumont

(STELVIN CLOSURE)

Combines the exotic aromatics and richness and texture of the Gros Manseng with the fresh acidity and structure of Sauvignon blanc. Very attractive with good intensity of flavor and excellent palate feel. Remarkable quality and value for a wine of this level. Very highly recommended.

2013 “Jardins” Pacherenc sec, Chateau Bouscasse (100% Petit Courbu)

(STELVIN CLOSURE)

“Grassy notes, mineral, green apple, lemon zest and earthiness. Dry, savoury fruit with a pure lemon and lime character plus freshly cut herbs.”

2013 Pacherenc doux “Les Larmes Celestes”, Chateau Bouscasse 500ml

(STELVIN CLOSURE)

“Brumont has provided a real challenge to Jurancon and given the world sweet wines of remarkably new balance and flavour.” Andrew Jefford - The New France

A blend of Petit Manseng, Gros Manseng and Petit Courbu harvested without botrytis influence. This is a medium-sweet wine with exotic spice, pear and apricot aromas and flavours. Fresh lush and round in texture. Long on the finish. Great acid balance. Stunning value for sweet wine of this quality.

Rose wine

2014 Gascogne Rose (Tannat - Syrah - Merlot), Alain Brumont

(STELVIN CLOSURE)

Very pale delicate pick colour . Perfumed red fruit and floral aromas with freshness and vivacity. Very attractive fine fresh rose with real delicacy.

Red wines

2015 Gascogne rouge (Merlot - Tannat), Alain Brumont

(STELVIN CLOSURE)

Very attractive plum and spice aromas deliver on to a fresh and medium bodied palate showing supple plummy fruit and fine supple tannins to close.

2011 Madiran (Tannat, Cabernet Franc + Cabernet Sauvignon), Tour Bouscasse

(STELVIN CLOSURE)

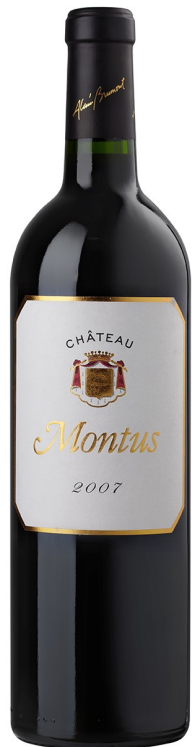
Deep rich generous perfumed fruit aromas deliver intense deep ripe fruit on the palate showing great length and fine sophisticated tannins to close.

Madiran red wines on following page

Producer of the Year 2010 - Alain Brumont *Le Grand Guide des Vins de France 2010 - Bettane & Desseauve*

The wines below represent some of the best values from the south-west of France (including its neighbour to the north Bordeaux)

Madiran is the home of Tannat - the traditional dark, rich and tannic variety, indigenous to the Gascogne region, that was once used to “reinforce” and give presence to the red wines of its better known cousin 160 kms north—Bordeaux—often maligned for weak vintages and high yields where the wines required a virtual ‘blood transfusion’. Much has changed since the days of playing second fiddle to those wines with a better understanding of tannin management these powerful and structured wines are now compared on quality at a mere fraction of the price. While Bordeaux, producer of one of the most expensive brand icons of the world, affords all the tricks and gimmicks of the modern winemaker, it largely owes its historical success to fruit sourced from other regions. No longer will Tannat lay unnoticed in the cellar as producers take back the region that was once used as the saviour of Bordeaux.



2013 Madiran, Chateau Bouscasse

(STELVIN CLOSURE)

50% Tannat, 25% Cabernet Sauvignon and 25% Cabernet Franc yielding 45 hl/ha. Malo is done in barrel and the wine is bottled without filtration. An very perfumed and refined expression of Madiran offering more body and depth than many Bordeaux at prices that reach well above the modest price for this wine. Fragrant with blackcurrants plum and spice. Wonderfully fresh on the palate with remarkably refined tannins.

2010 Madiran vieilles vignes, Chateau Bouscasse

"Old Vines presents the concentrated, full of vigour and elegance ... " 51.9/64 La Revue du Vin de France – The Best Wines of France 2012

This cuvee is produced from very old vines over 50 to 100 years of age from the best terroirs of Bouscasse, vineyards with marbled clay and limestone outcrops. Planted at 7500 vines per hectare, yielding 40-45hl/ha. Some vineyards reputed to have pre-phylloxera vines.

2013 Madiran, Chateau Montus

(STELVIN CLOSURE)

Made from a blend of 80% Tannat, 20% Cabernet Sauvignon planted on steep south+ south-west facing slopes of clay with large pudding stones yielding 5-6 bunches per vine so about 35 hl/ha. Around 60-80% new barrels used for ageing. Malolactic fermentation is done in barrel and aged 12-14 months on lees and the wine is bottled without filtration. A smooth, deep wine, subtle notes of red fruit coulis, fine tannins, and controlled power culminating in an elegant, persistent finish. Wonderful now for its intense vibrant fruit and will age superbly for 20 or more years with good cellaring.

2010 Madiran “La Tyre”, Chateau Montus

"We are under the spell of La Tyre, which combines superb quality fruit, and an expanded frame and a dynamic character: it is a great wine ... "

18.5/20 La Revue du Vin de France – The Best Wines of France 2012

"Brumont has pioneered single-vineyard Madiran with the hugely successful La Tyre." Andrew Jefford Decanter.com

This wine is only released in the very best vintages and hails from a single vineyard, the highest south facing site on the estate. The vineyard is very steep (parts at 40%), receives long sunshine hours and gentle winds from the West. The soil is layered and comprises large pudding stones and red-dish clay. There is a staggering 7800 vines/ha producing a “bonsai” effect on the vines. Coupled with three “green harvests” the vines yield a tiny total of just 10hl/ha with only 5-6 bunches per vine.



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Producer of the Year 2010 - Alain Brumont

Le Grand Guide des Vins de France 2010 - Bettane & Desseauve



Winemaking developments since 2000

This decade has seen many changes at these combined estates. Most notably the appointment in 2001 of winemaker/oenologist Fabrice Dubosc (a native Gascogne) who has brought a wealth of experience and contributed towards a refinement in the styles of both the red wine and white wines. For the white wines they are bottled earlier with less use of oak and subsequently show fresher more vibrant personalities. These are now a revelation and are gaining a remarkable new following. The red wines have also benefitted with more sophisticated handling of oak and tannins (without resorting to micro-ox) and while remaining true to their origins the wines have more polish and purity than ever. Finally the 2000 vintage saw the inception of the wine from the individual vineyard "La Tyre", a south-facing hillside vineyard which Alain Brumont considers to be the very best of the appellation with a soil of yellow clay with large "pudding stones" (similar to Chateauneuf-du-Pape).



Red wines

2010 Madiran, Chateau Bouscasse 16/20 La Revue du Vin de France, 16.5/20 Bettane & Desseauve **SOLD OUT**

65% Tannat, 25% Cabernet Sauvignon and 10% Cabernet Franc yielding 45 hl/ha. Malo is done in barrel and the wine is bottled without filtration. *"Concentrated but sleek, with lively acidity highlighting the crushed dark plum and dark cherry fruit. Underlying layers of graphite, chocolate and mint add good complexity, featuring integrated tannins that ease into the lingering, dried floral finish. Drink now through 2018. 91"* Wine Spectator Jun 2015

2001 Madiran vieilles vignes, Chateau Bouscasse 1500ml

100% Tannat from the oldest vines of the property including some vines that have been replaced using the old technique of *marcottage* involving the burying of shoots to renew and create new vines. Some of these old vines have been found to have pre-phylloxera origins from the 1800's.

2010 Madiran, Chateau Montus

"A concentrated, elegant red, with layers of dried cherry, slate and smoke, showing a good amount of spice. A solid beam of acidity keeps this fresh, delivering a finish of hoisin sauce, chocolate and dried floral flavors. Drink now through 2018. 90 points" Wine Spectator Jun 2015

"Warm, complex, very long finish, flesh terribly tempting, beautiful and great wine." 17/20 Bettane & Desseauve

2005 Madiran "La Tyre", Chateau Montus

100% Tannat from very low yields aged in 100% new barrels for 16 months and bottled un-filtered. Released only in the best vintages.

"A big, rich, ripe red from southwest France, with loads of blackberry, dark cherry and spice. The very long finish echoes with Asian spice and smoke. Tannat. Drink now through 2015." Wine Spectator 2009

2001 Madiran "La Tyre", Chateau Montus 1500ml

100% Tannat. *"Fine colour. Splendid nose. Rich and concentrated and very classy. Quite oaky. Full bodied and very concentrated. Very intense. This is essence of Tannat, but in no way over the top. Very impressive. Needs time. Excellent. Drink 2013 - 2040"* Clive Coates The Vine 2004

More aged magnums and jeroboams and larger... are also available on request