



Alain Brumont Chateaux Montus + Bouscasse

www.brumont.fr

Madiran (south-west France)

Producer of the Year 2010 - Alain Brumont

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



"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 wine-making 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 produces very deep and rich wines with remarkable structure and in skilled hands it reveals wines of amazing depth, complexity and concentration of flavour with 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

2008 Gros Manseng - Sauvignon blanc, Alain Brumont

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.

2008 Pacherenc sec, Chateau Bouscasse (100% Petit Courbu)

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

2004 Pacherenc doux "Les Larmes Celestes", Alain Brumont 500ml (100% Petit Manseng)

Late 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.

"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

Madiran red wines on following page





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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 Gasconne) 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 filled with large “pudding stones” (similar to Chateaufort-du-Pape). The “cuvée prestige” of Montus has recently been discontinued bolstering the “standard” Montus.



Red wines

2004 Madiran, Chateau Bouscasse

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. An elegant 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. Offers great drinking pleasure now.

2006 Madiran vieilles vignes, Chateau Bouscasse

“Full-bodied, with ripe plum, berry and dark cherry flavors that are accented by rich, spicy notes. The firm finish is redolent of smoke and mineral. Tannat. Best from 2010 through 2013.” Wine Spectator August 2009

2004 Madiran, Chateau Montus

80% Tannat + 20% Cabernet Sauvignon from very low yields aged in 50% new barrels and 50% used. Malo is done in barrel and the wine is bottled without filtration. A rich and generous wine with surprisingly supple tannins and a very long and sustained finish. Superb now, or will age effortlessly.

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

1990 Madiran “cuvée prestige”, Chateau Montus 1500ml—SOLD OUT

100% Tannat. *“Rich, full nose. More old fashioned than the wines of today. But not rustic. Full, rich and opulent on the palate. Good backbone. Very good grip. Plenty of structure. Long ample finish. Only just ready. Plenty of future. Drink now - 2030” Clive Coates The Vine 2004*