

BRUMONT



LA  
GASCOGNE  
D'ALAIN  
BRUMONT

## Merlot-Tannat

Alain Brumont has always been fascinated by the Gascony region which provides fruity and fresh wines thanks to its exceptional local terroirs. By blending both Tannat and Merlot, he made a balanced wine which reveals power and roundness.

### *Grape Varieties*

Tannat and Merlot  
20 to 100 year old vines.

### *Terroir*

Grey clay and limestone. "Peyrusquet" soils (fine clay minerals)

### *Winemaking and Ageing process*

Fermentation with blended grape varieties for 15 days.  
Maceration at low temperatures.  
Ageing in tank for one year (no ageing in wooden barrels).

### *Tasting notes*

An intensive wine, on red fruits and spices, with a smooth finish. The fruity flavors are strengthened on the palate, and added to soft tannins.

### *Food and Wine pairings*

It can be served with food such as cooked pork meats, pork from Gascony, grilled red meats, roasted poultry, young cheese.

