

BRUMONT



LA
GASCOGNE
D'ALAIN
BRUMONT

Gro Manseng - Sauvignon

Alain Brumont has always been fascinated by the Gascony region which provides fruity and fresh wines thanks to its exceptional local terroirs. By combining the structure and the freshness of Gros Manseng and the fruity flavors of Sauvignon, he made a well balanced wine. This unique cuvée will be widely appreciated for sure.

Grape Varieties

Gros Manseng and Sauvignon Blanc

Terroir

Peyrusquet: crumbled limestone and clay

Winemaking and Ageing process

Fermentation at 14°C.

Ageing on lees for 6 months in tank.

Tasting notes

Sauvignon provides some notes of flowers, citrus and yellow fruits on the nose.

Gros Manseng makes the wine long on the palate, refreshing and balanced.

Food and Wine pairings

The Gascony range is meeting a large success in US, Canada and Japan for instance. Is because this white wine is very low in sugar, and it is perfect to drink with most food.

