

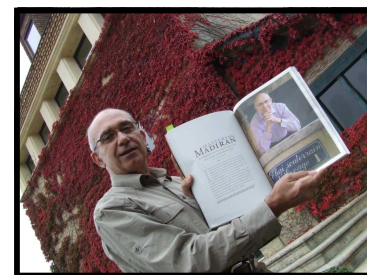
BRUMONT NEWSLETTER

December 2007

A CREDIT TO ALAIN BRUMONT IN THE WINE SPECTATOR

Which wine grower hasn't one dreamed of being on the front page of the Wine Spectator? August 2007 : consecration for Alain Brumont. The famous American magazine Wine Spectator read by 2,2 millions people throughout the world, dedicate a complete dossier to Alain Brumont. A tribute of the journalist Tim Marcus for the wines of Château Montus and Château

Bouscassé which he qualifies of "International Class" and for Alain Brumont who he considers as the "Master of Madiran" and the undisputed leader of the wines from the South West of France. Moreover Wine Spectator has just placed the Vineyards Brumont, 67th of their ranking of 100 better wines of the world for 2007 (Wine Spectator - December, 2007).



Open Doors 2007

MONTUS AND BOUSCASSÉ FACING THE GREAT WINES IN THE WORLD

On November 17th and 18th, Château Montus welcomed 10 of the greatest wines of the world for exceptional blind tasting open to the public and presented by the famous Pierre Casamayor, journalist, international critic and writer of prestigious books on the greatest wines of the world.

Objectives: demonstrate that Madiran is one of four greatest French A.O.C. (Bordeaux, Bourgogne and Côtes Rôties) and judge the behaviour of a great Tannat, Montus La Tyre, facing 10 famous wines of the world.

Talented speaker, Pierre Casamayor made 67 happy wine tasters travel within the limits of wines as prestigious as Penfold Ridge (Australia), Insignia Phelps (USA), Mouton Rothschild (France), Sassicaia (Italy), Haut Brion (France), Ridge Montebello (USA), La Mon-

dotte (France), Cheval Blanc (France), Petrus (France)... From icons to new style wines going by our great Tannat...these exceptional tastings were a very enriching experience because it is very rare to compare 12 of the greatest wine in the world and what's more within the same vintage.

What else could we say? Besides the exceptional results of our Madiran (1st et 3rd place for Montus La Tyre), judged unanimously as wines of character, prime quality today in a world supply fulfil with marketed products (see the results of the tastings in the tables beside).



Pierre Casamayor



A few happy wine tasters



THE MADIRAN IN THE COURSE OF TIME

1960, 1985, 2000 and2020 ! The Madiran in the course of time.

Objective of this instructive and play tasting: make discover the Madiran as we used to drink it in the past, as we drink it today understand Alain Brumont's contribution to the evolution of the A.O.C. and project it in the future.

This original theme imagined by our oenologists, seduced all the wine tasters.

If some people found with nostalgia the Madiran of their youth, no-one regrets its evolution and everybody was seduced by the Madiran of future!



RESULTS 1st TASTING

Wine	Ranking
PENFOLD - GRANGE Australia	1
INSIGNIA - J. PHELPS United States	2
MONTUS - LA TYRE Madiran (France)	3 <small>ex aequo</small>
MOUTON ROTHSCHILD Pauillac (France)	3 <small>ex aequo</small>
BOUSCASSE VIEILLES VIGNES Madiran (France)	5
SASSICAIA Italy	6
HAUT BRION Pessac Léognan (France)	7

RESULTS 2nd TASTING

Wine	Ranking
MONTUS - LA TYRE Madiran (France)	1
RIDGE MONTEBELLO United States	2
ALTA VISTA - ALTO Argentina	3
BOUSCASSE VIEILLES VIGNES Madiran (France)	4
LA MONDOTTE Saint Emilion (France)	5 <small>ex aequo</small>
CHEVAL BLANC Saint Emilion (France)	5 <small>ex aequo</small>
PETRUS Pomerol (France)	7

Tasting « The Madiran in the course of time » in the heart of the underground cellar of Château Bouscassé

MENUS FOR THE OPEN DOORS: 3 REGIONS INTERPRETED BY 3 TALENTED CHEFS



Jean Pierre Saint Martin, the Pope of the Bigorre Gastronomy of Saint Savin (65), Eric Dequin, newly rewarded with a star in his Auberge Labarthe in Bosdarros (64) and Jean-Luc Arnaud from the Hôtel de Bastard in Lectoure (32): 3 famous chefs established in 3 French departments as the A.O.C. Madiran is. Each one has imagined 1 of the 2 courses served for the Open Doors. Foie gras with sturgeon from Aquitaine, fondant of duck, pigs' trotters and cepes, crêpe stuffed with litchi, banana and ginger caramel de... a week-end under the sign of prestigious gastronomy and famous wine. Next year, the experience will be renewed with 3 other chefs, remember to book in advance!

