

A French Paradox, Inc.

Importer of Fine French Wines



ALAIN BRUMONT WINES NEWSLETTER

Dear Devoted Customers,

A few months ago we brought over a nice variety of **Alain Brumont's** distinctive wines hoping to generate a little excitement and intrigue from our client base. Needless to say, these fabulous wines made a huge splash and created more demand than we originally expected.

While in France last summer I had the chance to stop by the famed Alain Brumont winery to barrel sample some of the anticipated 2003 vintages. These wines are on pace to outdo their predecessors!

Before leaving, Alain gave me a Jeroboam of Chateau Montus 1997 that I proudly poured at a family reunion with about fifty of my closest. Let's just say it was the

2500 mm



2000 mm

highlight of the dinner for many of us.

But Montus is not the only Jewel of this astonishing winemaker. Wait until you try the big and bold "**Bouscasse old vines**" 2000 (93pts WS, N 29/100 WS), an almost surreal experience.

Madiran has a great future and Alain Brumont is setting the mark for excellence. He has revolutionized the way we experience the tannat grape with his innovative usage of new oak barrels on his higher

cuvee (100% tannat) while considerably reducing the yields of production. At the start of his career in the early 80's fellow winemakers regarded him as a mad man. 20 years later, the same people call him a genius, and follow his every move.

Today Alain is considered one of the best winemakers in the world and his wines perennially receive 90-95+ marks in *Wine Spectator* and *Wine Advocate*. Parker said this about his Chateau Montus 1995, cuvee Prestige" **These are unreal wines that are**

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purely made, remarkably rich and so complete and promising that they cannot be ignored” 94-96 Pts WA. We decided that this press was worth using.

Even though Brumont is famous for his powerful and unique reds, the “King of Madiran” is making some astonishing whites. **The Chateau Montus white 2001** is a treasure of complexity and richness and is made in a style that will catch the attention of adventurous wine drinkers. And what can we say about his late Harvest series named after each month of the French Revolutionary calendar? These profound wines are to be obsessed over.

The French Paradox team was so excited from the initial buzz of Brumont and the intrigue of his wines, we decided to bring over a full container of his products. Attached is a list of these products, which will be soon available in limited quantities. Because of the high demand for these wines they are under strict allocation. Do not hesitate to place your order as soon as you receive this newsletter.

We hope you’ll have as much fun as we do selling these wines in your respective markets.

Best regards,

Francois Belle

Chateau Montus

Reds

AOC Madiran Torus 2001

“Alain Brumont wanted to create a new style of Madiran with the following attribute: Fleshy, Deep, Powerful, Concentrated, Black fruits. A wine which displays a new aspect of the tannat grape.”

AOC Madiran, Chateau Montus 2001 (91pts WS)

“ Full-bodied, with loads of dark plum, blackberry, dark cherry and spice flavors. This is a finely sculpted red that packs plenty of punch as well. Espresso and dark chocolate notes linger on the finish. Tempting now. Best from 2005 through 2009. From France. 20,950 cases made.”

AOC Madiran Chateau Montus Prestiges 2000 (93pts WS)

AOC Madiran, La Tyre 2001 (94pts WS)

“Massive, ripe, rich and extracted red that combines the best of an international flavor profile with a raw and powerful intensity. Dripping with cassis, dark plum, dark cherry and meat flavors, this has big tannins as well, but they're not out of bounds. Cardamom and exotic spice notes linger on the finish. Best from 2006 through 2010. 1,360 cases made”

White

AOC Pacherenc Du Vic Bilh, Chateau Montus 2001

Chateau Bouscasse

Reds

VDP Cotes de Gascogne, Tannat Merlot 2003

“ Here the Tannat and Merlot grapes blending is made before the vinification in order to have a complex and balanced wine characterised by fleshy, fineness and candied fruits aromas”

AOC Madiran, Chateau Bouscasse 2000 (86pts WS)

“Firm, medium-bodied red, with berry and dried plum flavors and some cranberry notes on the finish. Drink now. 21,600 cases made”

AOC Madiran, Chateau Bouscasse 2001 (89pts WS)

“Juicy and concentrated, with raspberry, chocolate and dark plum flavors. Smoky and meaty notes linger on the finish with medium-grained tannins. Best from 2005 through 2008. 14,385 cases made”

AOC Madiran, Chateau Bouscasse Old Vines 2000 (93pts WS)

“ Powerful and well-structured red, with dark plum, smoke and dark cherry flavors, and loads of meat and coffee notes. Full-bodied, with licorice and mocha elements on the long, long finish. Best from 2004 through 2007. 6,600 cases made”

AOC Madiran, Chateau Bouscasse Old Vines 2001 (93pts WS)

“Luscious, ripe and rich with loads of blackberry, dark plum and dark cherry flavors and layers of spice and toasty oak that provide polish and finesse. Dark chocolate and French roast flavors mix with massive but fine-grained tannins on the finish. Best from 2006 through 2009. 3,040 cases made”

Whites

AOC Pacherenc Du Vic Bilh, Les Jardins de Bouscasse 2002

“In the Pacherenc du Vic Bilh region, there is a small production of dry white wines with Petit Courbu, Arrufiac, Petit Manseng, Gros Manseng, Sauvignon and Sémillon grapes. Alain Brumont wanted to show that a relatively unknown grape, Petit Courbu, could make a high class wine. Jardins de Bouscassé is a lively, fresh and aromatic wine which is well-rounded and typical of Petit Courbu.”

AOC Pacherenc Du Vic Bilh, Vendemiaire 2000 (October Harvest)

“ Sharing the location on the map with Madiran, Pacherenc du Vic Bilh has got the best soil for the Petit Manseng grape. Similar to its neighbour Jurançon, it produces the greatest sweet wines. Sweet Pacherenc is characterized by its aromatic richness and pronounced acidity, which allows it to maintain a balance and freshness. Pacherenc du Vic Bilh is made from late harvested grapes which give to the wine its candied fruit aromas. “