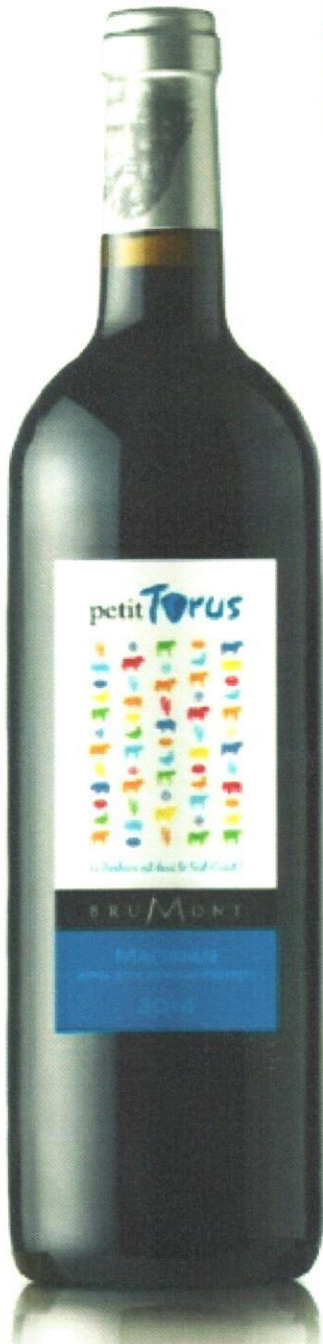


# petitTORUS

Among gastronomy, conviviality and passion, Petit Torus embodies the Southwestern lifestyle. A wine of sharing and party, that is perfect among friends. You recognize the Torus identity with a more «fun» and a territorial anchoring to the southwest. The colorful icons bring cheerfulness and remind the Southwest symbols and its lifestyle. This modern and trendy label is perfectly in line with the values of the Southwest and the wines of Alain Brumont.



## *Grapes varieties*

Tannat, Cabernet Sauvignon, Cabernet Franc

## *Soils*

Blend of different terroirs of appellation

## *Wine making and ageing*

Selection of the grape, manual harvest, Wine making in blended grapes varieties, fermentation at 25°C, rather short maceration: 2-3 weeks.

Ageing in concrete tank and inox vat, 1 year on fine lees.

## *Wine tasting comments*

Wine on the fruit, red berries, black pepper, fruit coulis

Fleshy and smooth mouth, thirst-quenching, pleasure and easiness

## *Wine and food pairings*

It will perfectly go with a buffet of tapas, meats, barbecue, salads, and all the Southwestern gastronomy.