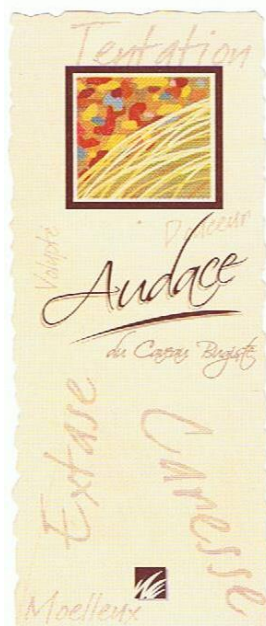


AUDACE du Caveau Bugiste 37.5 cl
Vin de France white



Grape Variety: Chardonnay

Age of vines: 50 years old (average)

Soil: Mainly clay and limestone

Pruning: Simple bending cane

Winemaking: At the beginning of September, 40 grape-harvesters pick and lay out on straw the best grapes of the Barbillieu Chardonnay plot, a very well-exposed parcel. Then grapes spend 3 months in well-ventilated rooms, in order to dry grapes and concentrate sugar and aromas. This process is called « passerillage ». The wine growers press the grapes at the end of the year with a very old press, giving the sweetest Chardonnay made in Bugey. Only 225 litres are produced! The juice ferment naturally and slowly during 1 year, then yeasts « scratch », leaving some residual sugar. This 14% abv nectar is aged 1 year on fine lees in oak barrel, and then bottled, resting a third year before release.

Appearance: Clear, gold colour.

Nose: Concentration gives an incredible aromatic complexity (candied orange, honey, mirabelle, acacia, hawthorn, stewed fruits...)

Palate: A luscious nectar, developing a beautiful bouquet of honey, gingerbread and candied fruits notes... with a never ending length...

Wine and food matching: Lemon tart or rhubarb for vividness, bitter chocolate pastry or dessert, blue cheese, « foie gras »...

Service T°: 5-6 °C