

BUGEY BRUT DE CHARDONNAY « BRUT ZÉRO » 75 cl
AOC VIN DU BUGEY TRADITIONAL METHOD



Grape variety: Chardonnay

Age of vines: 30 years (average)

Soil: Mainly clay and limestone

Pruning: Simple bending cane

Winemaking: Traditional method 100% chardonnay. After the base wine vinification, tirage is completed in spring. The « prise de mousse » is made « sur lattes » and bottles rest 2 years before the disgorging. For this cuvée, there is no « liqueur d'expédition » added before the disgorging.

Appearance: Clear, pale gold, a lot of fine bubbles with an ice rim, a great sparkling wine!

Nose: Fresh and fruity with citrus, lime-tree, peach and soft almond aromas.

Palate: Structured and complex with a nice refreshing finish.

Wine and food matching: You can drink this sparkling wine for aperitif with some snacks or with more complex meals like sushi or oysters.

Service T°C: 7-9°C