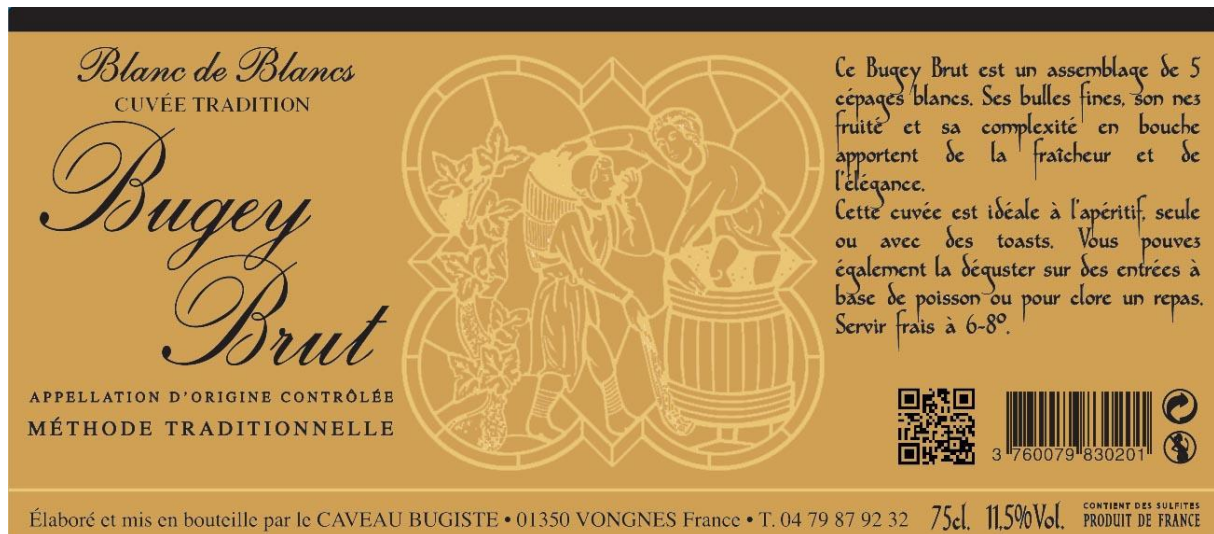


BUGEY BRUT "Blanc de Blancs" 75 cl
AOC VIN DU BUGEY TRADITIONAL METHOD



Grape variety: Molette, Jacquère, Chardonnay, Aligoté and Altesse

Age of vines: 30 years (average)

Soil: Mainly clay and limestone

Pruning: Simple bending cane

Winemaking: Traditional method. After the base wine vinification, tirage is completed in spring. The « prise de mousse » is made « sur lattes » and bottles rest 1 year 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 and white fruits aromas

Palate: Pleasant and complex with a nice refreshing finish.

Wine and food matching: You can drink this sparkling wine in all circumstances: aperitif, cocktail, desert or all along the meal.

Service T°C: 7-9°C