

Machuraz rouge 75 cl
AOC Vin du Bugey Red



Grape Variety: Red Mondeuse

Age of vines: 25 years old plots (average)

Soil: A small one hectare plot mainly clay and limestone

Pruning: Simple Guyot

Winemaking: Short pruning in order to obtain small yields. Green harvesting during summer to limit yields. Grapes are all destalked and crushed. A long maceration of 3 weeks is made, with pumping over twice a day. After malolactic fermentation, the wine is aged in oak barrel for 12 months. Bottling in summer.

Appearance: Clear, deep ruby colour with purple tints.

Nose: Spices, pepper and red fruits aromas, with some liquorice and leathery notes with a hint of vanilla.

Palate: Full-bodied, with powerful tannins softened by oak ageing. A nice balance giving a good potential for ageing (at least 10 years).

Wine and food matching: Perfect with game, intense cheeses, but also cooked red meat, ceps...

Service T°C: 14-16°C