

CRU MANICLE ROUGE "Cuvée de la Truffière" 75 cl
AOC VIN DU BUGEY RED



Grape Variety: Pinot noir

Age of vines: 25 years old plots (average). This wine is produced on the best parcel of the appellation, once very famous and visited by the « caveurs » (truffles diggers) because, every year, they found an exceptional black diamond's crop!

Soil: Steep slopes, south-facing exposure with an exceptional sunshine; on scree of limestone and clay « terroir ».

Pruning: Simple Guyot.

Winemaking: Small yields (35/40 hl/ha). Grapes are hand-harvested, and then all are destalked and crushed. A long maceration of 2 weeks is made in order to extract body and aromas with 1 punching down and 2 pumping over every day. After malolactic fermentation in oak barrel, the wine is aged 1 year on its lees. The wine is bottled just before the next harvest, and released 1 year later.

Appearance: Clear, bright garnet colour with purple tints.

Nose: Intense aromas of cherry, kirsch (morello cherry with alcohol), liquorice and vanilla.

Palate: Well-balanced, full-bodied with intense red fruits flavours. At its best when 3 years old to enjoy its ripe red and black fruits crunchiness. Very charming when young, it will develop softness with age, with ripe red fruits, morello cherry and ginger bread flavours.

Wine and food matching: Red Cru Manicle will perfectly pair with red meat game and intense cheeses.

Service T°C: 14-16°C