

PINOT Rosé Spécialité 75 cl
AOC VIN DU BUGEY ROSE

SPÉCIALITÉ DU CAVEAU BUGISTE



Pinot Rosé

Grape Variety: Pinot noir

Age of vines: 30 years old plots (average)

Soil: Mainly clay and limestone

Pruning: Simple Guyot

Winemaking: Pressing after a short 12 hours maceration. Alcoholic fermentation is completed with indigenous yeasts at between 16 and 18°C, in temperature-controlled thermo-regulated tanks. Bottling in January.

Appearance: Clear, pink and brilliant.

Nose: Fruity aromas such as red fruits (strawberry, raspberry) and black fruits (blackcurrant).

Palate: Structured and complex with a nice refreshing finish.

Wine and food matching: Pinot rosé will pair very well with fried fish, white meat, but also with salads, crudités, barbecue, delicatessen such as « rillettes ».

Service T°C: 7-8°C