

CRU ROUSSETTE DE VIRIEU 75 cl
AOC ROUSSETTE DU BUGEY WHITE



Grape Variety: Altesse

Age of vines: 20 years old (average)

Soil: Marl, clay and limestone scree, south-facing exposure with an exceptional sunshine.

Pruning: Simple Guyot

Winemaking: Small yields (35/45 hl/ha) and hand-harvested. Alcoholic fermentation is made with indigenous yeasts between 18 and 20°C, and fermentation temperatures are controlled in thermo-regulated tanks. Malolactic fermentation is completed. 90% of the wine is aged in tank, 10% in oak barrel during 6 months.

Appearance: Clear, pale gold with slight golden tints.

Nose: Buttery and white fruits aromas at the beginning, then honey and redcurrant.

Palate: A very nice balance, fruity and refreshing with a long finish... Enjoy!!!

Wine and food matching: With creamy chicken, fish with a creamy sauce, goat cheese, Comté...

Service T°C: 7-8°C