

# ALIGOTÉ

Cuvée Signature

VIN DE PAYS DES COTEAUX DE L'AIN  
INDICATION GÉOGRAPHIQUE PROTÉGÉE



Fruity ...  
Dry ..  
Mineral ..  
Rich .  
Complex .  
Long .  
Round .

Soft in the mouth

Scented

Dry white wine



Since 1967, le Caveau Bugiste produces wines in Bugey (a part of the Ain department). We cultivate 45 hectares planted with 12 different wine varieties. We have more than 30 cuvees in white, red, rose, sparkling wine and spirits. Half of our production is sold at the estate in Vongnes.



## SPECIFICATIONS

**Grape variety:** Aligoté

**Age of vines:** Old vines of 60 years old (average)

**Location:** Vongnes and Ceyzérieu

**Soil:** Mainly clay and limestone

**Pruning:** Simple Guyot

**Winemaking:** Alcoholic fermentation is completed with indigenous yeasts at between 18 and 20°C, in temperature-controlled thermo-regulated tanks. Malolactic fermentation is completed. Bottling in spring.

## WINE TASTING

**Appearance:** Clear, pale gold with silvery tints.

**Nose:** Citrus and apple aromas.

**Palate:** A very fresh, supple and well-balanced wine, to be drunk on the next 2 years.

## SERVICE

**Wine and food matching:** Aperitif, served on its own or as a kir (aligoté with Bugey blackcurrant liqueur).

**Service T°C:** 7-8°C

**Alcohol degree:** 12% vol.

**Aging potential:** to be drunk young.

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