

# AUDACE

du Caveau Bugiste

VIN DE FRANCE



Sweet ...  
Fruity ...  
Complex ...  
Long ..  
Round ..  
Soft ..  
Floral .

Syrupy  
Very concentrated  
Aromatic richness

## SPECIFICATIONS

**Grape variety:** Chardonnay

**Age of vines:** 50 years old (average)

**Location:** Ceyzérieu (Barbillieu)

**Soil:** Mainly clay and limestone

**Pruning:** Simple bending cane

**Winemaking:** At the beginning of September, 40 grape-harvesters pick and lay out on straw the best grapes of the Barbillieu Chardonnay plot, a very well-exposed parcel. Then grapes spend 3 months in well-ventilated rooms, in order to dry grapes and concentrate sugar and aromas. This process is called « passerillage ». The wine growers press the grapes at the end of the year with a very old press, giving the sweetest Chardonnay made in Bugey. Only 225 litres are produced! The juice ferment naturally and slowly during 1 year, then yeasts « scratch », leaving some residual sugar. This 14% abv nectar is aged 1 year on fine lees in oak barrel, and then bottled, resting a third year before release.

## WINE TASTING

**Appearance:** Clear, gold colour.

**Nose:** Concentration gives an incredible aromatic complexity (candied orange, honey, mirabelle, acacia, hawthorn, stewed fruits...)

**Palate:** A luscious nectar, developing a beautiful bouquet of honey, gingerbread and candied fruits notes... with a never ending length...

## SERVICE

**Wine and food matching:** Lemon tart or rhubarb for vividness, bitter chocolate pastry or dessert, blue cheese, « foie gras »...

**Service T°:** 5-6 °C

**Alcohol degree:** 14% vol.

**Aging potential:** Slow evolution once bottled, to drink now or age



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.

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