

BUGEY BRUT

BRUT ZERO

VIN DU BUGEY
APPELLATION D'ORIGINE CONTROLEE



Fresh ...
Dry ...
Complex ..
Fruity ..
Powerful ..
Rich .
Floral .

Fine and elegant wine

Fine bubbles

Dry



SPECIFICATIONS

Grape variety: Chardonnay

Age of vines: 30 years (average)

Location : Vongnes et Ceyzérieu

Soil: Mainly clay and limestone

Pruning: Simple bending cane

Winemaking: Traditional method 100% chardonnay. After the base wine vinification, tirage is completed in spring. The « prise de mousse » is made « sur lattes » and bottles rest 2 years before the disgorging. For this cuvée, there is no « liqueur d'expédition » added before the disgorging.

WINE TASTING

Appearance: Clear, pale gold, a lot of fine bubbles with an ice rim, a great sparkling wine!

Nose: Fresh and fruity with citrus, lime-tree, peach and soft almond aromas.

Palate: Structured and complex with a nice refreshing finish.

SERVICE

Wine and food matching: You can drink this sparkling wine for aperitif with some snacks or with more complex meals like sushi or oysters.

Service T°C: 7-9°C

Alcohol degree: 13% vol.

Aging potential: to be drunk young.



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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