

# CHARDONNAY

Cuvée Tradition

VIN DU BUGEY

APPELLATION D'ORIGINE CONTRÔLÉE



Fruité ...  
Fresh ...  
Round ..  
Dry ..  
Complex .  
Light .  
Long .

Fruity

Racy

Fine

## SPECIFICATIONS

**Grape Variety:** Chardonnay

**Age of vines:** 30 years old (average)

**Location :** Vongnes et Ceyzérieu

**Soil:** Mainly clay and limestone

**Pruning:** Simple bending cane.

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

## WINE TASTING

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

**Nose:** Mainly fruity aromas such as grapefruit, passion fruit, white peach.

**Palate:** A dry and fruity wine with a nice structure. To be drunk in the 3 next years.

## SERVICE

**Wine and food matching:** With « terrines » and delicatessen, Dombes carps, seafood, fish with sauce, frogs' legs or aperitif.

**Service T°C:** 7-8°C

**Alcohol degree:** 12.5% 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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