

CHARDONNAY

Cuvée Vieilles Vignes

VIN DU BUGEY

APPELLATION D'ORIGINE CONTROLEE



- Fruity ...
- Floral ...
- Round ...
- Rich .
- Complex .
- Long .
- Dry .
- Fresh .

Full-bodied

Rich white wine

Fruity

SPECIFICATIONS

Grape Variety: Chardonnay

Age of vines: Plots between 50 and 70 years old.

Location: Vongnes and Ceyzérieu

Soil: Mainly clay and limestone.

Pruning: Simple bending cane.

Wine making: Small yields (35/40 hl/ha). 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.

WINE TASTING

Appearance: Clear, pale gold with silver-to-gold tints.

Nose: Intense and concentrated aromas of exotic fruits, citrus, white flowers, vanilla and almond. Very fruity when young, it will age some years in bottle.

Palate: Rich, supple, well-balanced, with an outstanding length!

SERVICE

Wine and food matching: Fish with a creamy sauce, frogs' legs, creamy Bresse chicken, white truffle omelet.

Service T°C: 7-8°C

Alcohol degree: 13% vol.

Aging potential: 2/3 years.



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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