

EXCEPTION

Chardonnay

VIN DE FRANCE



Fruity ...
Sweet ...
Complex ...
Round ..
Floral ..
Velvety .

Late harvest

Mellow

Aromatique richness

Fruity

SPECIFICATIONS

Grape variety: Chardonnay

Age of vines: 50 years old (average)

Location : Ceyzérieu

Soil: Mainly clay and limestone

Pruning: Simple bending cane

Wine making: Hand-harvests are made several times by selective pickings. Alcoholic fermentation, on lees and in oak casks, is completed with indigenous yeasts. Malolactic fermentation is done before one year of ageing.

WINE TASTING

Appearance: Clear and gold.

Nose: Overripe grapes give a very nice aromatic complexity (candied orange, honey, mirabelle, acacia, hawthorn...)

Palate: A perfect harmony between sweetness, vivacity and Chardonnay expressive character.

SERVICE

Wine and food matching: Beautiful with a « foie gras », surprising with sweet and savoury pairings, as for example melon-cured ham. You will surprise your guests with a blue cheese (Roquefort, Bleu de Bresse)!

Service T°: 5-6°C

Alcohol degree: 12% vol.

Ageing potential: To drink now or age a few 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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