

FINE DU BUGEY

APPELLATION D'ORIGINE
REGLEMENTÉE PAR DECRET



Fruity ...
Dry ...
Long ...
Strength ..
Complex ..
Round ..

Vanilla and mocha flavour

Elegant mouth

Aromatic richness

SPECIFICATIONS

Distillation: Double distillation

Wine base: Red and white Bugey wine distillation

Alcohol strength: 40% abv (after ageing)

Ageing: 20 to 35 years in 400 litres oak barrels.

TASTING

Appearance: Clear, bright amber.

Nose: A nice bouquet of liquorice, vanilla, truffle and blond tobacco.

Palate: Alcohol strength is softened by long ageing. Round and unctuous palate, with vanilla, candied citrus, mocha flavours and a never ending length...

SERVICE

Service: After-dinner drink found on the best French restaurants, you will enjoy this Fine as an exceptional tasting.

Cocktail « La petite Bugiste »: Ingredients: 2cl of sugar syrup, 4cl of Fine du Bugey, ½ squeezed lemon, mint. Shake all ingredients with ice.

Service T°C: Room temperature

Alcohol degree: 40% vol. after ageing

Ageing potential: Ageing without limitation, bottle up so that the alcohol does not affect the cork.



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.

Le Caveau Bugiste • 326 rue de la Vigne du Bois • 01350 Vongnes
www.caveau-bugiste.fr • contact@caveau-bugiste.fr • Tel. 04 79 87 92 32