

GAMARET

Signature du Caveau Bugiste

VIN DE PAYS DES COTEAUX DE L'AIN
INDICATION GÉOGRAPHIQUE PROTÉGÉE



Fruity ...
Round ...
Rich ..
Tannic ..
Complex ..
Long ..
Floral ..
Woody .
Spicy .

Pleasant

Full wine

Rarity



SPECIFICATIONS

Grape variety: Gamaret

Age of vines: Less than 10 years

Location : Ceyzérieu

Soil: Mainly clay and limestone

Pruning: Simple Guyot

Winemaking: Grapes are all destalked and crushed. A maceration of 6-8 days is made, with pumping over twice a day. After malolactic fermentation in stainless steel tank, the wine is aged in oak casks during 12 months on its lees. Bottling during winter.

WINE TASTING

Appearance: deep ruby colour.

Nose: Intense and fruity with blackcurrant and violet aromas

Palate: Full-bodied, with powerful tannins softened by oak ageing. Blackcurrant, raspberry, blackberry, liquorice and violet aromas

SERVICE

Wine and food matching: Perfect with red meats, game, duck, cheeses and chocolate desserts.

Service T°C: 16-18°C

Alcohol degree: 12.5% vol.

Aging potential: to drink within 5 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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