

# GAMAY ROSÉ

Cuvée Tradition

VIN DU BUGEY  
APPELLATION D'ORIGINE CONTRÔLÉE



Fruity ...  
Light ...  
Fresh ..  
Dry .  
Floral .  
Round .

Soft in the mouth

Fruity

Red fruits aromas



## SPECIFICATIONS

**Grape Variety:** Gamay

**Age of vines:** 40 years old plots (average)

**Location:** Vongnes and Ceyzérieu

**Soil:** Mainly clay and limestone

**Pruning:** Simple Guyot

**Winemaking:** Alcoholic fermentation is completed with indigenous yeasts at between 16 and 18°C, in temperature-controlled thermo-regulated tanks. A direct pressing Rosé, bottled in January.

## WINE TASTING

**Appearance:** Clear, pink and brilliant.

**Nose:** Fruity aromas such as red fruits (strawberry, raspberry).

**Palate:** Light and fruity with a nice vivacity on finish.

## SERVICE

**Wine and food matching:** Gamay rosé will pair very well with fried fish, white meat, but also with salads, crudités, and barbecue.

**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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