

GAMAY

Cuvée Tradition

VIN DU BUGEY

APPELLATION D'ORIGINE CONTROLEE



Fruity ...
Light ...
Floral ...
Round .
Tannic .

Fruity
Light red wine
Crispy



SPECIFICATIONS

Grape Variety: Gamay

Age of vines: Over 30 years old plots (average)

Location: Vongnes and Ceyzérieu

Soil: Mainly clay and limestone

Pruning: Simple Guyot

Winemaking: Grapes are all destalked and crushed. A short maceration of 5-6 days is made, with pumping over only once a day, in order to keep fruitiness. Stainless steel tank ageing and then bottling in spring.

WINE TASTING

Appearance: Clear, ruby colour with purple tints.

Nose: Subtle aromas of violet and red fruits.

Palate: Fruity with blackcurrant flavours, a light and rustic wine.

SERVICE

Wine and food matching: Gamay Tradition will perfectly pair with delicatessen, grilled meat, but also a lot of cheeses.

Service T°C: 14-16°C

Alcohol degree: 12.5% vol.

Ageing 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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