

GAMAY

Cuvée Vieilles Vignes

VIN DU BUGEY
APPELLATION D'ORIGINE CONTROLEE



Fruity ...
Round .
Tannic .
Rich .
Complex .
Long .

Wine full of character

Red fruits

Full-bodied



SPECIFICATIONS

Grape Variety: Gamay

Age of vines: 60 years old plots (average)

Location: Vongnes and 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 4 months, and then bottled in summer.

WINE TASTING

Appearance: Clear, ruby colour with purple tints.

Nose: Red fruits, leather aromas with a discreet hint of wood.

Palate: Well-balanced with round tannins and a nice liquorice finish.

SERVICE

Wine and food matching: Red meat, cheeses and delicatessen.

Service T°C: 14-16°C

Alcohol degree: 12.5% vol.

Ageing potential: Enjoyable young thanks to its crunchiness, this Gamay with character is able to age 2 to 3 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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