

# GRIS PERLE

Méthode Traditionnelle

VIN DU BUGEY  
APPELLATION D'ORIGINE CONTROLEE



Fruity  
Sweet  
Light  
Fresh



Medium dry sparkling wine

Crispy

Red fruits aromas



## SPECIFICATIONS

**Grape variety:** Mondeuse

**Age of vines:** 30 years (average)

**Location:** Vongnes and Ceyzérieu

**Soil:** Mainly clay and limestone

**Pruning:** Simple bending cane

**Winemaking:** Traditional method. After the base wine vinification in stainless steel tank, tirage is completed at spring. The « prise de mousse » is made « sur lattes » where bottles rest 1 year minimum before disgorging.

## WINE TASTING

**Appearance:** Clear, salmon pink, a lot of fine bubbles with a nice rim, a great sparkling wine!

**Nose:** A nice crunchiness with red fruits aromas (strawberry, raspberry) and some black fruits (blackcurrant).

**Palate:** Explosive flavours of red and black fruits!

## SERVICE

**Wine and food matching:** Aperitif, or perfect with sugary cakes during the afternoon or with fruit tarts for dessert...

**Service T°C:** 7-8°C

**Alcohol degree:** 10.5% 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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