JACQUÈRE

Cuvée Signature

VIN DE PAYS DES COTEAUX DE L'AIN

INDICATION GÉOGRAPHIQUE PROTEGÉE



Fruity Mineral Complex Long

Dry

Fresh

Vigorous

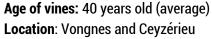
Citrus aromas



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, sparking wine and spirits. Half of our production is sold at the estate in Vongnes.

SPECIFICATIONS

Grape Variety: Jacquère



Soil: Clay and limestone **Pruning:** Simple Guyot

Winemaking: Alcoholic fermentation is completed with indigenous yeasts at between 18 and 20°C, in temperature-controlled thermo-regulated tanks. Malolactic

fermentation is completed. Bottling in spring.

WINE TASTING

Appearance: Clear, pale gold with silvery tints.

Nose: Flowers and citrus aromas.

Palate: A very fresh and well-balanced wine.

SERVICE

Wine and food matching: With seafood, oysters or « fondue savoyarde »

Service T°C: 7-8°C Alcohol degree: 12% vol.

Aging potential: to be drunk young.

