

JACQUÈRE

Cuvée Signature

VIN DE PAYS DES COTEAUX DE L'AIN
INDICATION GÉOGRAPHIQUE PROTÉGÉE



Dry ...
Fruity ..
Mineral ..
Complex •
Long •

Fresh

Vigorous

Citrus aromas

SPECIFICATIONS

Grape Variety: Jacquère

Age of vines: 40 years old (average)

Location: Vongnes and Ceyzérieu

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.



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.

Le Caveau Bugiste • 326 rue de la Vigne du Bois • 01350 Vongnes
www.caveau-bugiste.fr • contact@caveau-bugiste.fr • Tel. 04 79 87 92 32