

# MACHURAZ BLANC

VIN DU BUGEY  
APPELLATION D'ORIGINE CONTROLEE



Fruity ...  
Complex ...  
Round ...  
Mineral ..  
Floral ..  
Rich ..  
Long ..  
Strenght .  
Dry .

Complex

Fruity white wine

Mineral

## SPECIFICATIONS

**Grape Variety:** Chardonnay

**Age of vines:** 25 years old (average)

**Location:** Vieu, « Clos de Machuraz »

**Soil:** Mainly 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:** Exotic nose of pineapple aromas, white peach...

**Palate:** A lot of roundness, a nice balance with some minerality on finish. A long length with exotic flavours.

## SERVICE

**Wine and food matching:** With creamy chicken, pike quenelles with Nantua sauce and cooked fishes, Brénod Comté...

**Service T°C:** 7-8°C

**Alcohol degree:** 13% 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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