

MACHURAZ ROUGE

VIN DU BUGEY
APPELLATION D'ORIGINE CONTROLEE



Fruity ...
Spicy ...
Complex ...
Long ...
Round ...
Velvety ...
Tannic ...
Rich ..
Woody .

Spicy

Tannic

Able to age well



SPECIFICATIONS

Grape Variety: Red Mondeuse

Age of vines: 25 years old plots (average)

Location: Vieu, « Clos de Machuraz »

Soil: A small one hectare plot mainly clay and limestone

Pruning: Simple Guyot

Winemaking: Short pruning in order to obtain small yields. Green harvesting during summer to limit yields. Grapes are all destalked and crushed. A long maceration of 3 weeks is made, with pumping over twice a day. After malolactic fermentation, the wine is aged in oak barrel for 12 months. Bottling in summer.

WINE TASTING

Appearance: Clear, deep ruby colour with purple tints.

Nose: Spices, pepper and red fruits aromas, with some liquorice and leathery notes with a hint of vanilla.

Palate: Full-bodied, with powerful tannins softened by oak ageing. A nice balance giving a good potential for ageing (at least 10 years).

SERVICE

Wine and food matching: Perfect with game, intense cheeses, but also cooked red meat, ceps...

Service T°C: 16-18°C

Alcohol degree: 12% vol.

Ageing potential: to age 5 to 10 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.