

MANICLE BLANC

Cuvée de l'Amandier

VIN DU BUGEY

APPELLATION D'ORIGINE CONTROLEE



Fruity ...
Complex ...
Long ...
Round ...
Rich ..
Strong ..
Woody ..
Floral .
Dry .
Brioche aromas •

Cru du Bugey

Powerful

Robust

Able to age



SPECIFICATIONS

Grape Variety: Chardonnay

Age of vines: Between 20 and 25 years old (average)

Location: Cheignieu-la-Balme

Soil: Clay and limestone scree, south-facing exposure with an exceptional sunshine.

Pruning: Simple Guyot

Winemaking: Alcoholic fermentation is made with indigenous yeasts between 18 and 20°C, and fermentation temperatures are controlled in thermo-regulated tanks. Malolactic fermentation is completed. Vinification is made in new oak casks, and then the wine is aged up to one year on lees with stirring and topping-up every week.

WINE TASTING

Appearance: Clear, pale gold with silvery tints.

Nose: Intense aromas of dried fruits (hazelnut, almond), white flowers, vanilla and flint.

Palate: The same aromas with a nice balance and a lot of roundness.

SERVICE

Wine and food matching: With creamy chicken, pike quenelles with Nantua sauce, truffle omelet, blanquette of veal, sole filet with Normande sauce...

Service T°C: 7-8°C

Alcohol degree: 13% vol.

Aging potential: 5 to 8 years. Has potential for ageing, be patient!



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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