

MANICLE BLANC

Cuvée des Eboulis

VIN DU BUGEY
APPELLATION D'ORIGINE CONTROLEE



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

Cru du Bugey

Elegant

Robust

Able to age

SPECIFICATIONS

Grape Variety: Chardonnay

Age of vines: 20-25 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 in oak barrel is made with indigenous yeasts between. Malolactic fermentation is completed. This wine is vilified and aged in oak casks. Then it is aged 6 months on the lees in the same barrels, with stirring and topping-up every week.

WINE TASTING

Appearance: Clear, pale gold with silvery tints.

Nose: Intense with grilled almond, hazelnut, vanilla and acacia.

Palate: A lot of roundness, a nice balance with a minty finish when young. With age the white Manicle will develop honey, apricot and fig aromas.

SERVICE

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

Service T°C: 7-8°C

Alcohol degree: 13% vol.

Ageing 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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