

# MANICLE ROUGE

Cuvée des Rocailles

VIN DU BUGEY

APPELLATION D'ORIGINE CONTROLEE



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

Cru du Bugey

Red fruits aromas

Subtle and fine wine

Able to age well



## SPECIFICATIONS

**Grape Variety:** Pinot noir

**Age of vines:** 20 to 25 years old plots (average).

**Location:** Cheignieu-la-Balme

**Soil:** Steep slopes, south-facing exposure with an exceptional sunshine; on scree of limestone and clay « terroir ».

**Pruning:** Simple Guyot

**Winemaking:** Small yields (35/40 hl/ha). Grapes are hand-harvested, and then all are destalked and crushed. A long maceration of 2 weeks is made to extract body and aromas with 1 punching down and 2 pumping over every day. After malolactic fermentation in oak barrel, the wine is aged 8 months on its lees. Bottling during winter.

## WINE TASTING

**Appearance:** Clear, bright garnet colour with purple tints.

**Nose:** Intense aromas of blackcurrant, raspberry, cocoa and vanilla.

**Palate:** Well-balanced, full-bodied with intense red fruits flavours. Very charming when young, it will develop softness with age, with ripe red fruits, morello cherry and gingerbread flavours.

## SERVICE

**Wine and food matching:** Red Cru Manicle will perfectly pair with red meat (rib beef), game and cheeses.

**Service T°C:** 14-16°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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