

MARC DU BUGEY

APPELLATION D'ORIGINE
REGLEMENTEE PAR DECRET



Long ...
Strength ...
Dry ...
Complex ...
Fruity ...
Round ...

Authenticity

Length and persistence

Aromatic richness



SPECIFICATIONS

Distillation: Double distillation

Wine base: Distillation of after pressing grapes (stalks, skins).

Alcohol strength: 40 to 43% abv (after ageing)

Ageing: 12 to 18 years in 400 litres oak barrels.

TASTING

Appearance: Clear, bright amber.

Nose: A nice bouquet of prune, liquorice and vanilla.

Palate: Alcohol strength is softened by long ageing. Round palate with vanilla, mocha flavours and nice grilled notes.

SERVICE

Service : After-dinner drink found on the best French restaurants, you will enjoy this Marc as an exceptional tasting.

Cocktail « Y'en a marc »: Ingredients: 2cl of cocoa cream, 2cl of spicy syrup (chilli/cinnamon), 4cl of Marc du Bugey. Shake all ingredients with ice.

Service T°C: Room temperature

Alcohol degree: 40 to 43% vol. after ageing

Ageing potential: Ageing without limitation, bottle up so that the alcohol does not affect the cork.



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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