# **MARC DU BUGEY**

## APPELLATION D'ORIGINE REGLEMENTEE PAR DECRET



Authenticity

Length and persistence

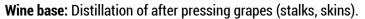
Aromatic richness

Long
Strength
Dry
Complex
Fruity
Round

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, sparking wine and spirits. Half of our production is sold at the estate in Vongnes.

### **SPECIFICATIONS**

**Distillation:** Double distillation



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

Aging potential: Ageing without limitation, bottle up so that the alcohol does not

affect the cork.

