

MOLETTE

Cuvée Signature

VIN DE PAYS DES COTEAUX DE L'AIN
INDICATION GÉOGRAPHIQUE PROTÉGÉE



Fruity ...
Fresh ...
Floral ..
Mineral ...
Dry ...
Long .
Round .

Light
Fruity
Refreshing



SPECIFICATIONS

Grape Variety: Molette

Age of vines: 40 years old (average)

Location: Vongnes and Ceyzérieu

Soil: Mainly clay and limestone

Pruning: Simple Guyot

Winemaking: Alcoholic fermentation is completed with indigenous yeasts at between 18 and 20°C, in temperature-controlled thermo-regulated tanks. Malolactic fermentation is completed. Early bottling at the end of the winter.

WINE TASTING

Appearance: Clear, pale gold with silvery tints.

Nose: Citrus zest aromas.

Palate: Very fresh and well-balanced wine, to be drunk on the next 2 years.

SERVICE

Wine and food matching: Aperitif, served on its own or with Bugey blackcurrant liqueur. With fish or « tartiflette ».

Service T°C: 7-8°C

Alcohol degree: 12% vol.

Aging potential: to be drunk young.



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.

Le Caveau Bugiste • 326 rue de la Vigne du Bois • 01350 Vongnes
www.caveau-bugiste.fr • contact@caveau-bugiste.fr • Tel. 04 79 87 92 32