

# PINOT GRIS

Cuvée Signature

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



Fruity ...  
Rich ...  
Mineral ..  
Complex ..  
Long ..  
Round ..  
Dry .  
Spicy .

Powerful

Rich

Fruity

## SPECIFICATIONS

**Grape Variety:** Pinot Gris

**Age of vines:** 25 years old (average)

**Location:** Vongnes

**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. 80% of the wine is aged in tank, 20% in oak barrel. Bottling in spring.

## WINE TASTING

**Appearance:** Clear, pale gold with silvery tints.

**Nose:** Vanilla, peach and pineapple aromas.

**Palate:** A dry and full-bodied wine, very supple, to be drunk on the next 2 to 5 years.

## SERVICE

**Wine and food matching:** With fish and white meat.

**Service T°C:** 10-12 °C

**Alcohol degree:** 13% vol.

**Aging potential:** 2 to 5 years.



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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