

PINOT ROSÉ

Cuvée Signature

VIN DU BUGEY
APPELLATION D'ORIGINE CONTRÔLÉE



Fruity ...
Dry ..
Complex ..
Rich .
Mineral .
Fresh .
Floral .
Light .

Full-bodied
Fruity
Red fruits hints



SPECIFICATIONS

Grape Variety: Pinot noir

Age of vines: 30 years old plots (average)

Location: Vongnes and Ceyzérieu

Soil: Mainly clay and limestone

Pruning: Simple Guyot

Winemaking: Pressing after a short 12 hours maceration. Alcoholic fermentation is completed with indigenous yeasts at between 16 and 18°C, in temperature-controlled thermo-regulated tanks. Bottling in January.

WINE TASTING

Appearance: Clear, pink and brilliant.

Nose: Fruity aromas such as red fruits (strawberry, raspberry) and black fruits (blackcurrant).

Palate: Structured and complex with a nice refreshing finish.

SERVICE

Wine and food matching: Pinot rosé will pair very well with fried fish, white meat, but also with salads, crudités, barbecue, delicatessen such as « rillettes ».

Service T°C: 8-10 °C

Alcohol degree: 12.5% 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.

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