

# PINOT

Cuvée Tradition

VIN DU BUGEY

APPELLATION D'ORIGINE CONTRÔLÉE



Fruity ...  
Light ..  
Round ..  
Tannic .  
Rich .  
Long .

Supple

Fruity

Crispy



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.



## 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:** Grapes are all destalked and crushed. A maceration of 10 days is made, with pumping over twice a day. After 4 months stainless steel tank ageing, bottling in spring.

## WINE TASTING

**Appearance:** Clear, bright ruby color.

**Nose:** Intense aromas of red fruits (cherry, raspberry) and some black fruits (blackcurrant).

**Palate:** Soft and fruity with an explosion of cherry in the mouth.

## SERVICE

**Wine and food matching:** This Pinot will perfectly pair with red meat and cheeses.

**Service T°C:** 16-18 °C

**Alcohol degree:** 12.5% vol.

**Aging potential:** to be drunk young or aged 2 to 3 years.

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