

PINOT

Cuvée Vieilles Vignes

VIN DU BUGEY
APPELLATION D'ORIGINE CONTROLEE



Fruity ...
Round ..
Tannic ..
Woody .
Rich .
Complex .
Long .

Tannic
Robust
Ageing potential



SPECIFICATIONS

Grape Variety: Pinot noir

Age of vines: 40 years old plots (average)

Location: Vongnes and Ceyzérieu

Soil: Mainly clay and limestone

Pruning: Simple Guyot

Winemaking: Grapes are hand-harvested, and then all are destalked and crushed. A long maceration of 2 weeks is made, with pumping over twice a day, in order to extract body and aromas. After malolactic fermentation, the wine is aged in oak casks during 6 months, and then bottled in summer.

WINE TASTING

Appearance: Clear, bright ruby colour.

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

Palate: Fruity with some oaky and slightly vanilla flavours. A full-bodied Pinot with soft and round tannins which can be drunk now but has some potential for ageing.

SERVICE

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

Service T°C: 16-18 °C

Alcohol degree: 13% vol.

Ageing potential: to be drunk young or kept for 3 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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