

ROUSSETTE DE VIRIEU

ROUSSETTE DU BUGEY
APPELLATION D'ORIGINE CONTROLEE



Fruity ...
Floral ...
Rich ...
Length ..
Round ..
Fresh .
Mineral .
Dry .

Cru du Bugey

Full bodied

Aromatic complexity

SPECIFICATIONS

Grape Variety: Altesse

Age of vines: 20 years old (average)

Location: 1,22 hectare plot in Virieu-le-Grand.

Soil: Marl, clay and limestone scree, south-facing exposure with an exceptional sunshine.

Pruning: Simple Guyot

Winemaking: Small yields (35/45 hl/ha) and hand-harvested. Alcoholic fermentation is made with indigenous yeasts between 18 and 20°C, and fermentation temperatures are controlled in thermo-regulated tanks. Malolactic fermentation is completed. 90% of the wine is aged in tank, 10% in oak barrel during 6 months.

WINE TASTING

Appearance: Clear, pale gold with slight golden tints.

Nose: Buttery and white fruits aromas at the beginning, then honey and redcurrant.

Palate: A very nice balance, fruity and refreshing with a long finish... Enjoy!!!

SERVICE

Wine and food matching: With creamy chicken, fish with a creamy sauce, goat cheese, Comté...

Service T°C: 10-12 °C

Alcohol degree: 12.5% vol.

Aging potential: 4 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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