

ROUSSETTE

Cuvée Tradition

ROUSSETTE DU BUGEY
APPELLATION D'ORIGINE CONTROLEE



Fruity ...
Floral ...
Dry ..
Fresh .
Mineral .

Fruity

Floral

Citrus aromas

SPECIFICATIONS

Grape Variety: Altesse

Age of vines: 25 years old (average)

Location: Ceyzérieu

Soil: Mainly clay and limestone

Pruning: Simple bending cane.

Winemaking: Alcoholic fermentation is completed with indigenous yeasts at between 18 and 20°C, in temperature-controlled thermo-regulated tanks. Bottling in spring.

WINE TASTING

Appearance: Clear, pale gold with silvery tints.

Nose: Citrus and white flowers aromas.

Palate: A dry and fruity wine with a lot of minerality.

SERVICE

Wine and food matching: With "raclette", "fondue savoyarde" or regional lake fishes: féra, lavaret, omble chevalier.

Service T°C: 10-12 °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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