

SYMPHONIE ROSÉ

VIN DU BUGEY
APPELLATION D'ORIGINE CONTROLEE



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

Elegant
Fine
Fruity



SPECIFICATIONS

Grape Variety: Pinot noir, gamay and pinot gris

Age of vines: Different plots with an average of 40 years old

Location: Vongnes and Ceyzérieu

Soil: Mainly clay and limestone

Pruning: Simple Guyot

Winemaking: Harvest at optimum ripeness and directly pressed without maceration. Alcoholic fermentation is completed with indigenous yeasts at between 16 and 18°C, in temperature-controlled thermo-regulated tanks. Early bottling in January.

WINE TASTING

Appearance: Clear, salmon pink with pink tints.

Nose: Complex with red fruits and citrus aromas.

Palate: Delicate and very fruity with a nice refreshing finish.

SERVICE

Wine and food matching: Aperitif, ideal for summer meals with grilled meat.

Service T°C: 8-10 °C

Alcohol degree: 12% 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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