

VIOGNIER

Cuvée Signature

VIN DE PAYS DES COTEAUX DE L'AIN
INDICATION GÉOGRAPHIQUE PROTÉGÉE



Fruity ...
Floral ...
Rich ...
Complex ..
Long ..
Round ..
Mineral .
Dry .
Spicy .

Fresh

Elegant

Aromatic richness



SPECIFICATIONS

Grape Variety: Viognier

Age of vines: 10 years old

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. The small volume produced is aged in oak barrel for 6 months. Bottling in spring.

WINE TASTING

Appearance: Clear, pale gold with silvery tints.

Nose: White flowers aromas (peach, pear), apricot.

Palate: Round, full-bodied and well-balanced wine, to be drunk within 3 years. Fresh finish, ideal for aperitif.

SERVICE

Wine and food matching: Aperitif or with a selection of goat cheeses.

Service T°C: 10-12 °C

Alcohol degree: 12.5% vol.

Aging potential: 2 to 3 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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