

BUGEY BRUT

Cuvée Tradition

VIN DU BUGEY

APPELLATION D'ORIGINE CONTRÔLÉE



Fruity ...
Light ..
Fresh ..
Dry .
Complex .
Sweet .

Great aromatic finesse

Light

Fruity



SPECIFICATIONS

Grape variety: Molette, Jacquère, Chardonnay, Aligoté and Altesse

Age of vines: 30 years (average)

Location : Vongnes and Ceyzérieu

Soil: Mainly clay and limestone

Pruning: Simple bending cane

Winemaking: Traditional method. After the base wine vinification, tirage is completed in spring. The « prise de mousse » is made « sur lattes » and bottles rest 1 year before the disgorging.

WINE TASTING

Appearance: Clear, pale gold, a lot of fine bubbles with an ice rim, a great sparkling wine!

Nose: Fresh and fruity with citrus and white fruits aromas.

Palate: Pleasant and complex with a nice refreshing finish.

SERVICE

Wine and food matching: You can drink this sparkling wine in all circumstances: aperitif, cocktail, desert or all along the meal.

Service T°C: 7-9°C

Alcohol degree: 11.5% 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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