

# MONDEUSE

Cuvée Terroir

VIN DU BUGEY  
APPELLATION D'ORIGINE CONTROLEE



Fruity ...  
Spicy ...  
Tannic ...  
Rich ..  
Floral .  
Complex .  
Round .  
Long .

Spicy

Tannic

Crispy



## SPECIFICATIONS

**Grape Variety:** Red Mondeuse

**Age of vines:** 30 years old plots (average)

**Location:** Vongnes and Ceyzérieu

**Soil:** Mainly clay and limestone

**Pruning:** Simple Guyot. Short pruning and green harvest to restrict the yields.

**Winemaking:** Short pruning in order to obtain small yields. Grapes are all destalked and crushed. A long maceration of 3 weeks is made, with pumping over twice a day. Bottling in summer.

## WINE TASTING

**Appearance:** Clear, deep ruby colour with purple tints.

**Nose:** Spices and red fruits aromas, with some liquorice and leathery notes.

**Palate:** Full-bodied, with powerful tannins softened by oak ageing. A nice balance giving a good potential for ageing (at least 5 years). Red fruits aromas when young, it evolves to violet and raspberry, sometime truffles aromas.

## SERVICE

**Wine and food matching:** Perfect with game, intense cheeses, but also cooked red meat, ceps...

**Service T°C:** 16-18 °C

**Alcohol degree:** 12% vol.

**Ageing potential:** At least 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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