

CERDON VINS DU BUGEY

DOMAINE LINGOT MARTIN



GRAPE VARIETY 60% Gamay 40% Poulsard

TERROIR

Soil : stony clay-limestone soil

Altitude : 320 meters. Vines over 40 years old

West and north north west

WINE MAKING

Traditional method : before pressing, the Gamay and Poulsard grapes macerate for several hours.

First stage of vinification in temperature-controlled vats
Fermentation is halted at 6.5% alcohol by volume through filtration and cooling.

The wine is then bottled, capped, and stored in a climate-controlled cellar at 10°C.

This is the second fermentation phase.

The increase in temperature and the presence of yeast cause activity to resume in the bottle until saturation is reached. At this point, 4 to 5 months have passed. The alcohol content is 8% with a pressure of 4 to 5 bars.



TASTING NOTES



bright pink, tart red fruit nose
fine bubbles, rich and fruity

FOOD AND WINE PAIRINGS

Aperitif, desserts and sweets.

Ageing potential : 2 to 4 years

Serving temperature : 6° to 10°C

PACKAGING

Bottle : Burgundy shape 750 ml

Natural cork

Case of 6 bottles



Bourgogne
select MAISON DE VINS

PONTANEAUX - 1699 D906
F.71570 LA CHAPELLE DE GUINCHAY