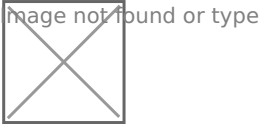


Domaine de la Beliere Bugey-Cerdon
Domaine de la Beliere
France - Savoie - Bugey AOC

This pink, semi-dry bubbly was made by spontaneous fermentation, otherwise known as methode ancestrale. This one is so delicious and fun to drink, with a distinctly, grapy aroma and a fruitiness that calls out for celebration and jubilation.



Specifications

Appellation	Bugey AOC
Varietals	95% Gamay, 5% Poulsard (a local grape from Jura).
Soil type	calcareous/siliceous clay
Vinification	Produced from the 'Ancestral method': low temperature fermentation starting in the tank, light filtration that leaves active yeast in the wine, and bottling of the wine with fermentation continuing in the bottle ('spontaneous fermentation in the bottle'), retaining some sugar (40 gr/liter at the end).
Pairings	This pink bubbly is excellent as an aperitif and a perfect companion to dessert, especially chocolate cakes.

Codes, Weights and Measures

UPC	7 84585 02118 5
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02118 2
Case Weight	22
Cases/Pallet	70
Layers/Pallet	10
ABV	8.00%
SRP	\$ 32.99 USD 750mL Bottle

Reviews and News

NV Domaine de la Beliere Bugey-Cerdon - 92 PTS - GOLD - BTI
NV Domaine de la Beliere Bugey-Cerdon - 89 PTS - BTI