

## 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

<b>Appellation</b>	Bugey AOC
<b>Varietals</b>	95% Gamay, 5% Poulsard (a local grape from Jura).
<b>Soil type</b>	calcareous/siliceous clay
<b>Vinification</b>	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).
<b>Pairings</b>	This pink bubbly is excellent as an aperitif and a perfect companion to dessert, especially chocolate cakes.



### Codes, Weights and Measures

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

### Reviews and News

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

