

Domaine de la Dentelle

Bugey Cerdon Rosé

ABOUT THE ESTATE

- Domaine de la Dentelle is located in the tiny appellation of Bugey Cerdon, tucked between Jura and Savoie.
- Only one type of wine is produced here – the idiosyncratic Méthode Ancestrale Rosé Demi-Sec.
- Owner and winemaker Marcel Perinet uses predominantly Poulsard in his wine, whereas most producers in the region use majority Gamay.
- This makes the style of Marcel's wine less sweet. He also works organically and vinifies and bottles without the addition of sulfur.
- Domaine de la Dentelle crafts one of the purest examples of Cerdon de Bugey, granting complexity to this unique bottling.

APPELLATION

Bugey Cerdon

GRAPE VARIETY

80% Poulsard, 20% Gamay

FARMING

Organic

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

In the department of Ain is the small village of Gravelles. Above it is La Croix de la Dent, where Dentelle's six-hectare vineyard site sits on the steep hillsides of the mountain.

HARVEST & VINIFICATION

Produced via méthode ancestrale. Aged 12 months on lees (which is much longer than the AOP requirement of two months), which contributes more depth and complexity. No sulfur is added during vinification and bottling. Harvest is carried out by hand and the grapes are pressed directly after picking. 100% whole cluster into bladder press, keeping only the core of the pressed juice. The final wine is always a single vintage every year but is labeled non-vintage.

ALCOHOL BY VOLUME

8.0

PACK SIZE

12x750mL

