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CERDON METHODE ANCESTRALE

Cuvée Sélectionnée

Domaine: The Domaine LINGOT-MARTIN started in 1970 in the village of Cerdon, in Bugey and is born from the association of four families: LINGOT, MARTIN, BOLLIET and GUILLON who joined in 2006. They own 40 ha of vineyard split between Gamay (90%) and Poulsard (10%). All the vines are farmed sustainably (raisonnée). The soils are composed of clay and limestone, with 50% steep slope imposing a manual harvest and a work with a “chenillard” (picture).



Appellation: Bugey - Cerdon

Vintage: NV

Colour: Rosé sparkling wine

Grape variety: 90% Poulsard – 10% Gamay

Pruning type: Guyot Simple pruning

Winemaking:

The Cerdon is a rose sparkling wine made with the “ancestral method” and the Gamay and Poulsard varietal. The wine ferments slowly and naturally in the bottle, producing the carbon dioxide that makes it sparkling. Well-cooled, it is ideal with appetizers, desserts and celebration with friends.

Tasting notes:

Bright pink robe. Nice bouquet very aromatic with red and black fruits and floral notes. Very fruity and pleasant in the palate with a good balance between sugar and acid. Perfect to pair your appetizers and desserts.

Temperature of tasting: 8 - 10 °C

TAV: 8.00 % alc by vol.

Residual sugar: 45 gr/l.

Acidity: 5.10 g/l.



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