



Viticulture

Appellation : AOC Roussette du Bugey
Grape varieties : Altesse (massal selection)
Type of soil : glacial moraine, 60% slope
Organic farming certified by Ecocert
Biodynamic agriculture certified by Demeter
Vintage : 2022

Winemaking

Winemaking without inputs, indigenous yeasts
Aged on lees for 8 months
Degrees : 11%
Container : 75cl
Total sulphite : below quantifiable limit



Tasting

Serving temperature : 12 à 13°C
Food and wine pairing: aperitif, fish, shellfish
Appearance : Straw yellow color
Nose : Complex aromas of honey, white flowers and truffles.
Palate : Round, well-balanced, suitable for aging.



Lieu dit Perrozan, 01150 St Sorlin en Bugey France
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