



## Viticulture

Appellation : AOC Rousette du Bugey

Grape varieties : Altesse

Type of soil : glacial moraine, Rhone alluvium

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2021

## Winemaking

Winemaking without inputs, indigenous yeasts

Aging on acacia barrels for 6 months

Degrees : 12.5%

Container : 75cl

Total sulphite : 11 mg/l



## Tasting

Serving temperature : 12 à 13°C

Food and wine pairing: aperitif, fish, shellfish

Appearance : Straw yellow color

Nose : Beautiful aromatic complexity, honey aroma white flowers, lemony note

Palate : Beautiful freshness on the palate, slightly vanialla note, peach, suitable for aging



Lieu dit Perrozan, 01150 St Sorlin en Bugey France  
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