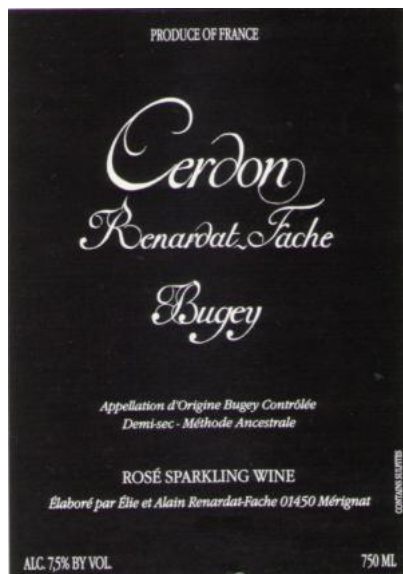


Renardat-Fâche

Wines



A.O.C Bugey "Cerdon du Bugey" New Label

Soil: Jurassic limestone

Grapes: Gamay, Poulsard

Vinification: grapes are fermented at low temperatures in tanks to obtain a sweet, low alcohol wine. This partial fermentation preserves the softness, aromas and color of the grapes. Because the alcoholic fermentation has not yet peaked, the wine retains its yeasts and fermentation continues after bottling. Once this second fermentation occurs, the remaining yeasts are filtered out and the wine is rebottled.



A.O.C Bugey "Cerdon du Bugey" Classic Label