

LINGOT MARTIN BUGEY-CERDON 'TRADITION' MÉTHODE ANCESTRALE



100% Gamay. Bright pink sparkling Rosé. Aromas of red and black fruits with floral notes. Very fruity and pleasant flavors with a good balance between sugar and acid. Serve chilled. Pairs perfectly with appetizers and desserts! *Cerdon* is a single-fermentation sparkling wine (*méthode ancestrale*), made with the Gamay grape varietal. The wine ferments slowly and naturally in the bottle, producing the carbon dioxide that makes it sparkling. It's called *Cuvée Sec* because the wine is macerated and fermented longer than other *cuvées*, leaving a little less residual sugar.

Bugey lies on the line between Lyon and Geneva in the foothills of the Alps. It has Savoie to the east, the Jura to the north, Burgundy to the west, and the Rhone to the south. Cerdon is a 'cru' of the Bugey wine region, covering 338 acres. The Lingot Martin vineyards cover 100 acres in the heart of the appellation, on steep slopes ranging up to and over 1200 feet. Entirely planted on hillsides, the vines benefit from the best of conditions: full sun and a very good exposure. The soil is stony, clay-limestone. The grapes macerate for several hours before pressing. Once purified by racking, fermentation occurs in temperature-controlled vats. Fermentation is halted at 6.5% alcohol by filtration and chilling. The wine is bottled and encapsulated before being stored in the cellar at 50°F. During this phase, the wine acquires its mousse, via the production of carbon dioxide. It is then allowed to settle for four or five months. Unlike Champagne, no manipulation is permitted for the creation of Cerdon Méthode Ancestrale, so no de-gorging is employed. The bottles are completely emptied and washed. The filtered wine is then placed back in bottles. This is the transfer phase, which is performed under isobarometric (indicating equal barometric pressure) conditions to avoid losing the natural pressure of the wine.

While grapes have been grown here since Roman times, Bugey and Cerdon were only granted AOC status in 2009. Lately the area's wines have been getting more attention, but the economic climate was not always so favorable. So it was that in 1970 the Lingot, Martin and Bolliet families joined forces to ensure their continued production of Cerdon. They were joined in 2006 by the Guillon family, all under the name Lingot Martin. All the vines are farmed sustainably.

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Tasting Note:

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Shelf Talker:

LINGOT MARTIN MÉTHODE ANCESTRALE BUGEY-CERDON 'TRADITION'



100% Gamay. Bright pink sparkling Rosé. Aromas of red & black fruits with floral notes. Lush & fruity flavors balanced with refreshing acidity. *Cerdon* is a single-fermentation sparkling wine (*méthode ancestrale*) of the Bugey wine region. A *Cuvée Sec*, the wine is macerated & fermented longer than usual, leaving less residual sugar. Pairs perfectly with appetizers & desserts!

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