



DOMAINE LINGOT MARTIN
BUGEY-CERDON – PÉTILLANT NATUREL



Located on the southern tip of the Jura mountains, Bugey is often associated with Savoie for its closer proximity. Part of its three districts of appellation, the Cerdon cru covers the vineyards that surrounds the small eponymous village. Here the Terroir is spectacular with steep slopes, rounded hills and narrow valleys. Dedicated exclusively to the production of sparkling wine it has to follow by law the Méthode Ancestrale. Certainly the oldest method to produce sparkling wine it differs from the Méthode Traditionnelle by the fact that there is no "liqueur d'expédition", no disgorgement and no dosage. Cerdon was making Pet-nat or Pétillant Naturel before it became the new trend of the natural wine world.

Lingot-Martin estate was created in 1970 in the village of Cerdon from the initiative of the two families Lingot and Martin who have been making wines in the village since generations. They are now five *vignerons* to work, with the best environment friendly practices, these 116 acres of production divided between 90% of Gamay and 10% of Poulsard.

SOIL TYPE _____

Stoney Clay-limestone. 50% steep slopes. Elevation over 1,200 feet.

VARIETAL _____

100% Gamay noir a jus blanc.

CULTURE _____

Sustainable farming. Working of the soil under the row. Short pruning. Disbudding and leaf thinning to lower the yields. Harvest by hand in cases.

VINIFICATION _____

Following the "Méthode Ancestrale", the base wine is transferred into the bottle midway through its fermentation in which it completes the process. The "prise de mousse" is stopped simply by yeast cell depletion. The deposit being insignificant in volume and since there is no dosage, the disgorgement does not occur. Consequently there is no sugar added at any point and the natural carbon dioxide resulting of the fermentation is trapped into the bottle. This method is also know as Pétillant Naturel or pet-nat for its much genuine and natural approach.

TASTING NOTES _____

Explosive flavors of fresh strawberries and red raspberries nicely balanced with lemon zest and salt. The fine mousse in the mid-pallet offers and elegant savory creaminess. The finish is refreshing and lip-smacking. To enjoy with dessert or as an aperitif.
 8% alc. By vol. – 40 gr/l residual sugar – 4.70 gr/l. acidity



VIGNOBLES DE
SAVOIE ET DU BUGEY

