



## Domaine G rald Dubreuil

### PROFILE

The small appellation of Bugey has only about 500 ha of vines in total and is located near Savoie. The AOC specializes in Cerdon, a low-alcohol sparkling wine made by m thode ancestrale, which is a traditional way of making the lightly sparkling, medium sweet wine.

The Dubreuil family has been growing vines in Bugey for three generations. G rald's grandfather, Victor, was one of the first in the area to produce Cerdon using the m thode ancestrale. Starting with only 0.5 hectares, within three generations, the family has acquired seven hectares of land in Poncin, a small village between Lyon and Geneva.

G rald entered the family business in 1998, after earning a BTSA in viticulture and winemaking. Since 2007, when his father retired, he has been solely responsible for the operation. He has great respect for the environment and in 2016 created a company named Harvest Meryem that produces organic grapes.



### SPECIFICATIONS

**Wine:** Cerdon Sec

**Varietals:** 100% Gamay

**Appellation:** Bugey Cerdon AOC

**Vineyard Age:** 30 years

**Soil:** Limestone

**Exposure:** Southeast

**Agricultural Method:** In Conversion to Organic Certification (Qualisud) 

**Vinification:** Low-temperature fermentation in thermo-regulated tanks. Indigenous yeasts used. Sparkling m thode ancestrale, with spontaneous secondary fermentation in bottle and no dosage.

**Tasting Notes:** This light ros  wine has lively red fruit aromas, a delicate mousse, and low alcohol. Ideal as an aperitif or with fruit-based desserts.

**Alcohol:** 8%

**Residual Sugar:** 45 g/l

**“G rald Dubreuil is a winemaker who combines tradition, terroir, balanced agriculture, and organic farming.”**



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