

BOURGOGNE CÔTE CHALONNAISE BUISSONNIER

Situated in the heart of wine-growing Burgundy, the Côte Chalonnaise is ideally placed to convey every nuance of the region. Our range of Buissonnier wines is produced from selected vineyards with a long history and a reputation for their ability to reveal the specific character of each appellation. Let yourself be seduced by the mineral charm of our Montagny, the body of our Mercurey, the brilliance of our Pinot Noir, the richness of our Chardonnay or the originality of our Aligoté.... We invite your taste buds to discover a Burgundy that is off the beaten path.

The Vineyard

This wine is made exclusively from Chardonnay grapes.

The grapevines are located between Buxy and Saint Gengoux le National and are generally grown on hilltops. The soil is very shallow, sometimes the foundation rock itself. The earth is heavily pebbled.

These grapes are grown from calcareous soil with high limestone content on the Cote Chalonnaise. The slopes are gentle and face towards the east and southeast.

Aging Process

The wine is aged first in stainless steel vats, then in oak barrels or casks. How long the wine is aged in casks depends on the vintage.

Tasting Notes

With a fine pale golden hue, the nose is very fruity (grapefruit, lemon, citrus), with hints of honeysuckle and hawthorn. This wine has a clean, lively bite, with an aftertaste that is reminiscent of aniseed. A fine expression of Chardonnay.

Food pairing

An excellent starter wine that pairs well with fish tarts, seafood gratins, or grilled or marinated vegetables. More generally, it is excellent with escargot, white meats, and goat cheese.

Advice

Best consumed seven years after its harvest
Serving temperature between 11 and 13°C.

Volumes Available

Available in bottle.



VIGNERONS de BUXY