

BOURGOGNE COTE CHALONNAISE CHARDONNAY 2022

VIGNERONS DE BUXY



ABOUT THIS WINE

Vignerons de Buxy produces the Bourgogne Cote Chalonnaise Chardonnay wine exclusively from Chardonnay grapes grown on hilltops. Aged in stainless steel vats and oak barrels, it offers fruity aromas and pairs well with seafood and white meats.

TASTING NOTES

Fine pale golden hue, fruity nose of grapefruit and lemon, with a lively bite and hints of honeysuckle. Clean finish with aniseed notes, a fine expression of Chardonnay.

VINIFICATION

Aged in stainless steel vats, our Chardonnay showcases the mineral charm of the Côte Chalonnaise region.

PRODUCER

Vignerons de Buxy

VINTAGE

2022

COUNTRY

France

GRAPES

100% Chardonnay

REGION

Burgundy

COLOR

White

AGING

100% stainless steel vats

STYLE

Still

SOIL TYPE

Calcareous soil with high limestone content

AROMAS

Grapefruit, Lemon, Citrus, Honeysuckle, Hawthorn

ALCOHOL CONTENT

13%

PAIRINGS

Fish tarts, Seafood gratins, Grilled or marinated vegetables, Escargot, White meats, Goat cheese

SERVING TEMPERATURE (°C)

11-13

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 12