

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 the Pinot Noir grape.

The grapevines are situated between Buxy and Saint Gengoux le National and are generally grown midway up the hillside. The soil is very shallow and ventilated. The heavily pebbled earth is ideal for the Pinot Noir.

These grapes are grown from calcareous soil with high limestone content on the Côte 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, clean red colour with ruby glints, the nose opens on red fruits which are typical of Pinot Noir (blackcurrant, morello cherry and redcurrant) with hints of smoke, humus and sometimes animal touches. Rich and complex, this wine has a firm texture on soft, elegant tannins and a fine balance.

Accompaniment

Meats cooked in sauce or grilled, such as a choice charolais filet, a burgundy fondue and strong cheeses (époisses, coulommiers...). With several years aging, it can be an excellent accompaniment to lamb, duck, and game.

Advice

Best consumed seven years following its harvest.

Serving temperature between 16 and 18°C.

Available in bottle, half bottle, and magnum bottles.



VIGNERONS de BUXY