

BOURGOGNE ALIGOTE

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

The Bourgogne Aligoté is made entirely from the Aligoté grape. Our parcels of Bourgogne Aligoté are located mainly between Buxy and Saint-Gengoux-le-National, at the bottom of the hills. The soil is often covered with scree and rock, which allow the grapes to achieve full maturity.

The grapes are grown in calcareous soil of the Côte Chalonnaise.

Aging Process

The making of Bourgogne Aligoté takes place entirely in stainless steel vats so as to preserve its freshness and liveliness.

Tasting notes

A very fresh wine, usually with a pale gold colour with bright glints. The nose opens with floral and fresh fruity hints. It is soft and aromatic in the mouth. It often has white floral and hazelnut aromas. A gourmet wine for drinking young!

Accompaniment

An aperitif wine, which is often mixed with blackcurrant liqueur to make the famous cocktail, kir bourguignon. By itself, it is an excellent accompaniment to charcuteries, omelettes, or fish cooked in sauce. Its liveliness and its slight citrus flavour pairs well with the saltiness of oysters or seafood as well as with goat cheese.

Advice

Best consumed within three years of its harvest
Serving temperature between 11 and 13°C.

Volumes Available

Available in bottle and half bottle.



VIGNERONS de BUXY