

# BOURGOGNE BLANC

## 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

As its name implies, the Burgundy Chardonnay comes from the Chardonnay grape.

The Burgundy Chardonnay is the jewel of our vineyard and reflects the diversity of our soils. The many land faults that cross our property gave rise to many different types of terrain in regards to their nature, orientation, and age.

These grapes are grown from calcareous soil.

### Aging Process

The wine is aged exclusively in stainless steel vats.

### Tasting notes

Yellow pale gold colour, clear, its nose has a floral touch, recalling hawthorn and acacia. This aromatic wine has a clean, lively bite. To drink straight away.

### Accompaniment

A simple wine of good taste that can be served as an aperitif with onion tart, dumplings, or simple dishes of fish or white meat (cod filets or turkey breasts...). It can also be served with soft cheeses (Camembert, Coulommiers...).

### Advice

Best consumed within three years of its harvest

Serving temperature between 11 and 13°C.

### Volumes Available

Available in bottle.



VIGNERONS de BUXY