

BOURGOGNE

CHARDONNAY

CLOS DE CHENOVES

With the Climats wines we are adding another dimension to our Buissonnier range of Burgundies, that of pure-bred wines. A climat is a vineyard plot with its own particular soil, micro-climate and growing conditions. For many generations, wines made from these plots have received special recognition due to their unique style. Prepare for a surprise when you encounter the racy character of our Montagny 1^{er} Cru « Les Coères », our Rully « Plantenay » or our Givry « Clos des Chevrils »... These extremely precise wines are available in very limited quantities... for great moments of pleasure.

The Vineyard

This wine is made from chardonnay grapes.

The Clos de Chenôves is one of the oldest vineyards in Burgundy. Today, its production is entirely based in the cellars of Vignerons de Buxy. The vineyards of the Clos de Chenôves cover 11.57 hectares, of which 3.22 hectares are cultivated with Chardonnay grapes. The vines are located mostly on hilltops

Soil composed mostly of clay, limestone, and shale, on heavily pebbled ground.

Aging Process

The wine is aged first in stainless steel vats, then in oak barrels or casks.

Tasting notes

Clear, pale gold, the first floral and fruity hints appear. With a fine lively, clean bite, this wine is balanced and easy to drink. A wine to be drunk young if you like fruity wines, but which will improve if laid down for 3 - 4 years.

Accompaniment

This is a table wine, accompanying frogs, asparagus, quenelles or escargots. Poultry in cream sauce, or cooked with morels, or more generally, stewed white meats followed by a strong cheese brings out the liveliness of this wine. An excellent introduction to Burgundy wines.

Advice

Best consumed four or five years after its harvest

Serving temperature between 11 and 13°C.

Available in bottle.



VIGNERONS de BUXY