

# BOURGOGNE ROSE

## 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 entirely from Pinot Noir grapes.

The many land faults that cross our property gave rise to many different types of terrain in regards to their nature, orientation, and age. Our vineyard, with its slopes facing south to southeast, and is located between Buxy and Saint Gengoux le National.

The grapes come from calcareous and siliceous soil in the Burgundy region.

### Aging Process

Aged exclusively in vats, it becomes a blood pink after two days of fermentation.

### Tasting Notes

With an attractive, bright, lively colour, the nose opens with primary aromas of red berries and maintains a fine freshness. It is fresh, rich and delicate in the mouth with a fine balance; a wine for all occasions.

### Accompaniment

Its blunt and lively attack allows this wine to accompany dishes with a softer texture (fish and meats), such as paella. It also goes well with cold appetizers, charcuteries, pizza, barbecues, cold meats, tapas and even quiches and other savoury tarts.

### Advice

Best consumed within four years after its harvest.  
Serving temperature between 10 and 12°C.

Available in bottle.



VIGNERONS de BUXY