

BOURGOGNE CÔTE CHALONNAISE

DOMAINE DE L'ÉCHAUGUETTE

The Cave des Vignerons de Buxy offers you a selection of wines produced in limited quantities. These wines, selected by our winery and produced and matured individually, come from our vineyards, estates and chateaux. Each and every vintage is carefully monitored to ensure a product offering which is both rich and diverse.

The Vineyard

This wine is made exclusively from the Pinot Noir grape

The region of Echaugette operates a vineyard situated between Etiveau and Saint Gengoux le National. The hillsides face east and southeast, with the exception of the Cray region, which faces full south. The échauguettes, emblem of bourgeois families, sheltered night watchmen and sentinels during war times

These grapes are grown from calcareous soil with high clay 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

Tasting notes

Bright red with ruby glints, the red fruits which are typical of Pinot Noir (blackcurrant, morello cherry and redcurrant) are dominant with spicy hints. This wine is rich and complex in the mouth on soft, elegant tannins. A fine balance and harmonious wooded taste allowing full expression of the fruit.

Accompaniment

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

Advices

Best consumed five or six years after its harvest

Serving temperature between 16 and 18°C.

Available in bottle.



VIGNERONS de BUXY