

BOURGOGNE CÔTE CHALONNAISE

DOMAINE DES PIERRES BLANCHES

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

These grapes are grown from calcareous soil with high limestone content of the Côte Chalonnaise. The slopes are gentle and face towards the east and southeast.

This wine is made exclusively from the Pinot Noir grape.

The region of Pierres Blanches is one of the jewels of the Cellars of the Winemakers of Buxy. Located at Saint Boil, in the village of Etiveau, it has been cultivated for five generations by a family that works hard to maintain its output. The appellation Bourgogne Côte Chalonnaise Rouge is produced from 3 hectares of grapevines cultivated on calcareous hillsides. The average age of the grapevines is 20 years old.

Aging Process

The wine is aged first in stainless steel vats, then in oak barrels or casks. How long the wine is aged in casks depends on the vintage.

Tasting notes

Deep purple-red colour and a powerful, complex nose, with dominant aromas of violet, morello cherry and gingerbread. Full-bodied and persistent in the mouth, presenting a very fine balance. The small, elegant tannins make it very rounded.

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