

CREMANT DE BOURGOGNE BRUT

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

Combination of four principal types of burgundy grapes. It is composed mostly of Pinot Noir and Chardonnay (80%), and completed by Gamay and Aligoté.

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 vines are situated on the cote Chalonnais and to the north of the Mâcon region.

The grapes are grown on calcareous and siliceous soil in the Burgundy region.

Aging Process

Traditional method of separate aging of the different grapes and then combining them. Aging on slats for about 10 months.

Tasting notes

Fine, elegant bubbles, a fruity winy nose and a fine balance between acidity and roundedness. A suave, racy finish, in a word a gourmet wine...

Accompaniment

An ideal aperitif, it can also be enjoyed during meals. It goes well with elegant fish dishes in white sauce, candied poultry, veal, seafood, salty sweet dishes, and desserts.

Advice

Best consumed three years after its harvest
Serve at a temperature between 10 and 12°C.

Available in bottle, half bottle and magnum



VIGNERONS de BUXY