

CREMANT DE BOURGOGNE

BLANC DE BLANCS

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

Made of 80% Chardonnay and 20% 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

Delicately sparkling, a very pure, airy nose, a lovely floral expression and hints of white-fleshed fruit. This wine is supple and complex in the mouth and perfectly balanced.

Accompaniment

This is a wine for all occasions—for parties, as an aperitif, as an accompaniment for dried fruits, foie gras, fish appetizers (terrines, tarts...), or as an accompaniment during meals.

Advice

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

Available in bottle



VIGNERONS *de* BUXY