

CRÉMANT DE BOURGOGNE

DEMI SEC

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 grape. 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

Sweeter than the dry Crémant, giving it a softer aspect, but without detracting away from its freshness and liveliness, emphasised by its line of fine bubbles.

Accompaniment

It goes well with sweet dishes, such as desserts and salty-sweet dishes. An excellent accompaniment for Chinese or West Indian cuisine. However it is definitely best matched with desserts, where its sweetness is brought out by fruit pies, ice cream, and especially chocolate desserts.

Advice

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

Available in bottle



VIGNERONS *de* BUXY