

CRÉMANT DE BOURGOGNE

ROSE

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% Pinot Noir and 20% Gamay

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

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.

Aging Process

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

Tasting notes

With a salmony colour with orange overtones, and fine bubbles, this wine is rich and fruity on the nose. Winy, fresh and harmonious in the mouth, the finish is elegant and persistent.

Accompaniment

Best served with desserts, the Crémant rosé pairs well with ice cream and sorbet, tarts, salads or fruit soups. It goes particularly well with red berries.

Advice

Best consumed three years after its harvest

Serving temperature between 10 and 12°C.

Available in bottle



VIGNERONS *de* BUXY