

GIVRY

BUISSONNIER

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

Located on the Côte Chalonnaise, south of Burgundy, the Givry region produces primarily red wines, but there are also parcels, exposed east to southeast, that produce whites.

The Givry whites are made from Chardonnay grapes.

The grapes are grown on calcareous soil. The subsoil is composed primarily of limestone.

Aging Process

The wine is aged exclusively in stainless steel vats.

Tasting notes

A clear, light gold colour, early hints of lemon and honey give way to the full Chardonnay fruit. A good aromatic persistence and harmonious taste of white peaches, combined with hazelnut, with spicy hints. This is a fresh, tasty wine.

Accompaniment

Excellent with fish (fish stew, wrapped fish, salmon on toast or tuna terrines), white meat (poultry, chicken in puff pastry) and cheeses: goat cheese, bleu cheese, Comté or Brillat-Savarin.

Advice

Best consumed within five years following harvest.

Serving temperature between 11 and 13°C.

Available in bottle



VIGNERONS de BUXY