

MACON SAINT GENGOUX

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

This wine is made exclusively of Chardonnay grapes. Our vineyards are located in Saint Gengoux le National on the Mont Goubot, one of commune's highest points (307 metres high).

Its name was created for white wines produced since 2005. The Mâcon Saint Gengoux white is a reflection of the Mâcon soils, which is calcareous with high limestone content. The terrain is rocky and dominated by white stones.

Aging Process

This wine is aged exclusively in stainless steel vats.

Tasting notes

A deep yellow colour with green glints, an explosive nose of almonds and white flowers. This wine develops hints of mineral and citrus fruit (grapefruit). Pleasant and nicely fresh, enhanced by hints of lemon in the mouth, a supple well-rounded progression which is typical of Chardonnay can be discerned.

Accompaniment

The Macon Saint Gengoux white can accompany many dishes. Grilled or stewed fish, bouillabaisse, escargots, frog legs, dumplings, white meats and cheeses. It can also be consumed by itself as an aperitif.

Advice

Best consumed within three years following harvest. Serving temperature between 11 and 13°C.

Volumes Available

Available in bottle and magnum bottles.



VIGNERONS de BUXY