

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 comes from Gamay grapes.

This vineyard extends about 10 hectares over 18 communes surrounding Saint Gengoux le National. Exposure to sun varies from south to south-east.

Calcareous soil with high limestone content. The terrain is rocky and dominated by white stones.

Aging Process

This wine is aged exclusively in vats.

Tasting notes

A red colour with purplish glints, this fruity wine (small red fruits) has spicy hints giving way to prune with animal overtones as it matures. This wine does not hold back. It is meaty with supple tannins. A gourmet pleasure !.

Accompaniment

Ideal with charcuteries (meat dishes, ham, pâtés,...), or fibrous, roasted, or grilled meats (blood sausage with apples, pork chops, steak), tapas, and soft cheeses.

Advice

Best consumed within three years of its harvest.

Serving temperature between 16 and 18°C.

Volumes Available

Available in bottle and magnum bottles.



VIGNERONS de BUXY