

MACON - VILLAGES

CLOS DE MONT-RACHET

With the Climats wines we are adding another dimension to our Buissonnier range of Burgundies, that of pure-bred wines. A climat is a vineyard plot with its own particular soil, micro-climate and growing conditions. For many generations, wines made from these plots have received special recognition due to their unique style. Prepare for a surprise when you encounter the racy character of our Montagny 1^{er} Cru « Les Coères », our Rully « Plantenay » or our Givry « Clos des Chevris »... These extremely precise wines are available in very limited quantities... for great moments of pleasure.

The Vineyard

The Clos de Mont-Rachet soils are calcareous, with high limestone content. The ground is brittle. The wine's clear colour is enhanced by the white rocks covering the vine rows, and was thus named "white grounds" by the monks.

Mâcon Villages is made from Chardonnay grapes.

The Vineyard of Mont-Rachet is located in Savigny sur Grosne at MONT RACHET. It is one of the oldest vineyards cultivated by the monks of the Cluny Abbey. At the time, each vine row had to cover an "ouvrée", or about 480 feet (480m). Its name, "Mont-Rachet" also called "Mont Chauve" ("Bald mountain") is a testament to the originally arid quality of the soil. This 6 hectare vineyard faces southeast.

Aging Process

This wine is aged in stainless steel vats, so as to preserve its full freshness and character.

Tasting Notes

A fine light yellow colour; hints of acacia with some overtones of lemon, almonds and hazelnuts. Tasting reveals the full charm of this bottle. This wine has hints of freshness and roundedness as well as floral and dried fruit, leaving a harmonious impression.

Accompaniment

This Macon Villages Clos de Mont Rachet can be served as an aperitif, with starters, white meats (veal and poultry), or with goat cheeses.

Advice

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

Available in bottle



VIGNERONS de BUXY