

# MÂCON-VILLAGES

## 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

Mâcon-Villages is made from Chardonnay grapes.

The vineyards from the Cellar of the Winemakers of Buxy are located mainly on the two mountain sides of the Grosne river valley, between Saint-Gengoux-le-National and Cluny.

The particularity of the Mâcon vineyards lies in the diversity of its soils and exposure to sun. Its grapes come from calcareous soils with high limestone content. The grapes are grown mostly on brown limestone soils, which favour the chardonnay grape variety.

### Aging Process

This Mâcon-Villages is aged in stainless steel vats so as to preserve all of its fruit flavour and freshness.

### Tasting Notes

A white golden colour turning to straw yellow after a few years, this wine usually opens on citrus fruit (when young) and floral (acacia, honeysuckle and rose) hints. It is supple, dry and fruity; a full-bodied wine, with citrus aromas making it very lively. A wine to be enjoyed!

### Accompaniment

The Mâcon-Villages pairs easily with a variety of foods. It is an excellent match as an aperitif with olive loafs, as well as with starters and salads. River fish, poultry with cream sauce, dumplings, or Mâcon goat cheeses are all excellent accompaniments for this irresistible wine.

### Advice

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

### Volume available

Available in bottle.



VIGNERONS de BUXY

Les Vignes de la Croix - 71390 Buxy - Bourgogne - France

Tel.: +33 (0)3 85 92 03 03 - Fax: +33 (0)3 85 92 08 06 - accueil@vigneronsdebuxy.fr - www.vigneronsdebuxy.fr