

MERCUREY

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

Made from the Pinot Noir grapes.

Located in the heart of the Côte Chalonnaise, Mercurey is one of the most important appellations in Burgundy. Protected from wind and humidity by the hillsides, the vineyard ranges from 230 to 320 meters in altitude.

Calcareous and loam clay soils, which are particularly suited to the Pinot Noir.

Aging Process

Long aging period in oak barrels.

Tasting Notes

Deep red with ruby glints, this racy wine has pleasant aromas of red fruits backed by a firm but elegant tannic structure becoming more supple when matured. Raspberry, strawberry, cherry gradually give way to underbrush, spices (tobacco) and leather. Pleasantly round and very firm, this is a powerful, meaty wine.

Accompaniment

Served as a dinner wine, this bottle accompanies traditional cuisine such as stewed meats and vegetables, grilled meat, beef ribs or steak, meat fondue, roasted or stewed lamb, gratins, and cheeses. Enjoy the youthfulness and fruitiness of this wine, or wait five to eight years to taste its mature flavour.

Advice

Best consumed eight years after harvest.

Serving temperature between 16 and 18°C.

Available in bottle, half bottle, and magnum bottles.



VIGNERONS de BUXY