

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

The vines are located on the last fifty metres of hillside, just beneath the mountain crest.

Made from the Chardonnay variety.

The soil is lean, stony limestone and more generally, clayey, marly limestone. It is a kind of rocklike, hardened clay limestone. The earth is white.

Aging Process

Long maturing process in oak barrels.

Tasting notes

Frequently overlooked, Mercurey white develops aromas of dried fruit with flowery overtones. Full, rich, full-bodied and quite floral, it has aromas of hazelnuts, roasted almonds, lime and spices (cinnamon and pepper).

Accompaniment

As an aperitif, or with fish served in sauce and certain cooked sea food (e.g. scallops, crab, crawfish). It is also delicious with Asian food and hard cheeses (e.g. sushi, shrimps or sweet and sour fish).

Advice

Best consumed within six to seven years after harvesting.

Serving temperature between 11 and 13°C.

Available in bottle



VIGNERONS de BUXY