COTEAUX BOURGUIGNONS

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 coteaux Bourguignons come from the Pinot Noir and Gamay.

Aging Process

In stainless steel vats.

Tasting Notes

Clothed in intense and brilliant colors, this crisp and ample wine gives a bouquet of red fruit berries. Supple and appealing in the mouth, it has a rich palette of flavours and reveals remarkable freshness.

Accompaniment

It accompanies average aromatic dishes of force, or white and delicate meats.

It is readily associated with poultry, rabbit, pasta and rice in tomato sauce, with steamed vegetables. The roundness of tannins can even accompany fish for fans of red wines.

Advice

Best consumed within two years of its harvest Serving temperature between 12 and 14°C.

Available in bottle.



