

## Bourgogne Côtes Chalonnaise Blanc, Buissonnier, Cave de Buxy

Code

BOUR021

A very attractive, open and lushly forward Chardonnay produced from a blend of vineyard parcels scattered across the Côtes and around Buxy itself, generally from vines at the top of the hillsides.

## **Tasting Notes:**

Beautiful light gold hue, the nose is clearly fruity think grapefruit, lemon, citrus with notes of honeysuckle and hawthorn. A lively and frank attack on the palate and a finish reminiscent of anise, make this wine a beautiful expression of Chardonnay.





Specification	
Vinification	Chardonnay is the only grape variety grown for this wine. The vines are located between Buxy and Saint Gengoux le National and are generally at the top of the hillsides. The soils are shallow, sometimes directly on the bedrock. The terrain is very stony. Its grapes come from clay-limestone soils, predominantly limestone, from the Côte Chalonnaise. The slopes are gentle and oriented East to South-East. Vinification begins in stainless steel vats, then in oak barrels and tuns.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Côte Chalonnaise
Туре	White Wine
Grape Mix	100% Chardonnay
Vintage	2022
Style	Dry
Body	Rich, round and full flavoured
Producer	Cave de Buxy
Producer Overview	Established in 1931, the Caves de Vignerons de Buxy is based in the Côte Chalonnaise, 46km south of Beaune. The vineyards are managed by 120 families who are rewarded for the quality of their grapes rather than the quantity that they produce. Strict viticultural guidelines are followed with a programme of continual vineyard assessments. It is very rare that one can equate Burgundy with affordability as well as quality; however this top Cave Co-operative can certainly lay this claim.
Closure Type	Cork
Food Matches	Enjoy with a fish pie.