



CACHET WINE

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.





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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

Type 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.