



# CACHET WINE

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## Côteaux Bourguignons 2022, Buissonnier, Cave de Buxy

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**Code** COTE200

This is a delightful, fruit packed wine! Typical Gamay and Pinot blend, juicy and well defined, this is a red for purists of young red Burgundy.

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**Tasting Notes:**

Ripe red cherries are immediate on the bouquet, there is a touch of hedgerow, bramble and raspberry. Very fruity, soft and sweet-edged; creamy and open at first taste, but with a lovely fresh feel and hint of 'snappiness' to the textured palate - juicy and well defined throughout.

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## Specification

**Vinification** An unusual wine to some in the UK, this is often found in France as it is viewed as an entry red Burgundy, combining both Gamay and Pinot Noir grapes. Made from grapes sourced across the southern half of Burgundy, centred on the Maconnais and Chalonaise regions, with the Gamay coming from both Burgundy (proper) and Beaujolais regions. The grapes are fermented separately and blended together before bottling.

**ABV** 13%

**Size** 75cl

**Drinking Window** Drink now

**Country** France

**Region** Burgundy

**Area** Côte Chalonnaise

**Type** Red Wine

**Grape Mix** 70% Gamay, 30% Pinot Noir

**Genres** Vegan, Vegetarian

**Vintage** 2022

**Body** Elegant, refined and supple

**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** Delicious with pizza or pasta