



CACHET WINE

Macon Azé, Jules Richard, Cave de Buxy

Code MACO385

A lovely fresh and compact wine from a single village site, this is a finely tuned, easy drinking yet elegant white Burgundy.

Tasting Notes:

The nose is very appealing, notes of buttered apple, pear and floral characters. There is a distinct nuttiness which sits perfectly alongside the marked freshness and streaks of tropical fruit.





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Specification	
Vinification	100% Chardonnay, sourced from the members vineyards spread though Macon with a percentage from Pouilly Fuisse and St Veran. Machine harvested with around 20% hand picked. Traditional winemaking, the grapes are destemmed, sorted and pressed pneumatically. The juice is fermented in steel tanks at a cool 15C for around 12 days. Maturation in stainless steel tanks on fine lees in order to bring body and texture. Bottled after 3 months in tank.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Mâconnais
Sub Area	Mâcon
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Vegan, Vegetarian
Vintage	2022
Style	Dry
Body	Rich, rounded 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
Press Comments	Wine Merchant Top 100, 2024: "Stone fruit on the nose, the palate is nicely balanced with incisive lemon acidity. This would be an absolute banger in the sun."