

## Domaine Buisson-Charles Bourgogne Aligoté Sous le Chemin

### ABOUT THE ESTATE

- Buisson-Charles is a Meursault estate revered by those in the know and is regarded as a top-tier producer.
- Now in its 4th generation, with the 5th preparing to take over the reins, this is a house steeped in history and tradition.
- Vines are tended organically, and the wines see no chaptalization, acidification, or SO2 added during vinification.
- Picking dates are later than most of their peers, resulting in wines that are richer in style than most while also possessing excellent acidity and tension.
- A connoisseur's delight, the wines of Buisson-Charles are classic Meursault, concentrated, pristine, and complex.

### APPELLATION

Bourgogne Aligoté

### SUB-REGION

Côte de Beaune

### GRAPE VARIETY

100% Aligoté

### FARMING

Organic

### SOIL

Clay and limestone

### VINEYARDS & VITICULTURE

From a plot near the edge of Meursault in the lieu-dit Sous le Chemin. Vines trained 1/3 in Cordon de Royat and 2/3 in Guyot.

### HARVEST & VINIFICATION

Hand-harvested grapes with sorting done in the vineyard. Pneumatic press with fermented in neutral barrels. Aged in barrels for 12 months (no more than 10% new oak) then in stainless steel vats for additional three to five months. Bottled without fining.

### ALCOHOL BY VOLUME

12.5

### PACK SIZE

12x750mL

