

Domaine Buisson-Charles Corton-Bressandes

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

Corton-Bressands Grand Cru

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Pinot Noir

FARMING

Organic

SOIL

Limestone

VINEYARDS & VITICULTURE

From 0.27 ha of vines situated in the upper part of the vineyard planted in 1954. Yield of 30-45 hl/ha.

HARVEST & VINIFICATION

Grapes are pneumatically pressed. Maceration for around 14-18 days with 60% stems, then aged in barrels (30% new) from Tronçais and Nièvres. Bottled without fining or filtration.

ALCOHOL BY VOLUME

13.5

PACK SIZE

12x750mL

