

## **Domaine Buisson-Charles** Chapelle-Chambertin Grand Cru

regarded as a top-tier producer.

a house steeped in history and tradition.

# BUISS ON-CHA

CHAPELLE-CHAMBERTIN GRAND CRU



# 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.

**ABOUT THE ESTATE** 

• A connoisseur's delight, the wines of Buisson-Charles are classic Meursault, concentrated, pristine, and complex.

• Buisson-Charles is a Meursault estate revered by those in the know and is

• Vines are tended organically, and the wines see no chaptalization,

Now in its 4th generation, with the 5th preparing to take over the reins, this is

**APPELLATION** Chapelle-Chambertin Grand Cru

**SUB-REGION** Côte de Beaune

**GRAPE VARIETY** 100% Pinot Noir

**FARMING** Sustainable, Organic, Vegan

**SOIL** Calcareous brown soil

### **VINEYARDS & VITICULTURE**

From both Chapelle proper and Gemeaux. Average vine age of 50 years.

### **HARVEST & VINIFICATION**

100% whole cluster fermentation in concrete tank. Aged in barrel for 15-18 months.

ALCOHOL BY VOLUME

### PACK SIZE

12x750mL