





- 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

Chablis 1er Cru

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic, Vegan

SOIL

A mixture of clay and limestone on top of Kimmeridgian subsoil

VINEYARDS & VITICULTURE

Purchased fruit from two sections of Vaudésir: 1/3 from L'Envers, a colder portion of the vineyard, and 2/3 from the center including some from the famous La Moutonne clos, which is sometimes referred to as the 8th Grand Cru.

HARVEST & VINIFICATION

Aged in one- and two-year-old barrels that were dried for 48 months prior to use in order to preserve the wine's fruit and minimize oak influence.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL



