Domaine Buisson-Charles

Corton-Clos du Roi Grand Cru

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 Grand Cru

SUB-REGION
Côte de Beaune

GRAPE VARIETY
100% Pinot Noir

FARMING
Sustainable, Organic, Vegan

SOIL
Calcareous brown soil

VINEYARDS & VITICULTURE
From purchased fruit. Planting density of 11,000 vines per hectare. Vines over 55 years old. Pruning is 1/3 cordon de Royat and 2/3 simple Guyot. Full soil tillage. Yields of30 to 40 hl per hectare

HARVEST & VINIFICATION
Manual harvest, then vatting for 14 to 21 days with four days at 11°. Whole cluster fermentation. Pneumatic pressing and static settling. Aged in barrels with 30% new wood and barrels less than four years old. Bottled without fining and without filtration. Only 300-900 bottles produced in any given vintage.

ALCOHOL BY VOLUME
13.5

PACK SIZE
12x750mL