

Domaine Buisson-Charles

Volnay 1er Cru Nuances de Calcaires

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

Volnay 1er Cru

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable, Organic, Vegan

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

From three separate plots located in the area of Meursault: Magny, Hautes Coutures (or Grandes Coutures), and Petites Coutures. Pinot Noir Fins trained in Cordon de Royat and Guyot.

HARVEST & VINIFICATION

Hand-harvested and sorted in the vineyard with a special vibrating table. Partial whole cluster. Cold maceration for 14 to 18 days with four days at 11 °C. Pneumatic pressing. Aged in barrels (no more than 10% new). Bottling without filtration.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL