

DOMAINES ET SAVEURS COLLECTION

JEANNE MARIE DE CHAMPS

Domaine Buisson Battault et Fils

BOURGOGNE CHARDONNAY

White - Régionale

Presentation

Grape variety:Chardonnay

Surface area:0 ha 78 ares

Lieu-dit:Les Clous Perrons, les Magnys (Meursault)

Soil:Clay-limestone

Age of the vines:1951 - 1974 - 1996 - 2001

Harvests:The grapes are harvested by hand.

Ageing:The wine is aged on its lees in oak barrels for 12 months (10% new oak).

Tasting notes:Notes of white flowers and a touch of flint on the nose. The elegant and mineral palate could be mistaken for a Meursault.

Food & wine pairing:As an aperitif or served with shellfish, fish and cheeses such as Comté or goats cheese.



DOMAINE BUISSON BATAULT ET FILS

History

François Buisson has learned wine with his father André, who was a wine grower. In 1991, he took over the domaine and work on 4 Meursault 1er Cru but also Meursault and regional appellation Bourgogne (Pinot noir, Chardonnay, Aligoté)

Vines & Wines

Vineyards size

8 hectares

Farming

Agriculture raisonnée depuis 1985, using organique techniques.

No fertilizer, only plowing of the soils.

The top value of the domaine

Wines are often selected by top French revues: Hachette, Bourgogne Aujourd'hui, Bettane & Desseauve

The wines

18 months on lies with only 20% new oak to let the Terroir express itself.

A long elevage also done on the Bourgogne appellations.