

Domaine Buisson Battault et Fils

MEURSAULT 1ER CRU PORUSOT

White - Premier Cru

Presentation

Grape variety: Chardonnay

Surface area: 0 ha 25 ares

Lieu-dit: Porusot le Dessus (Meursault)

Soil: Clay-limestone

Age of the vines: 1980

Harvests: The grapes are harvested by hand and sorted if required.

Ageing: The wine is aged on its lees for 12 months in oak barrels (20% new oak) then for 6 months in vats.

Tasting notes: A powerful, complex, oily and mineral wine. Notes of chalk and flint combined with white flowers.

Food & wine pairing: Shellfish, fish, white meats, foie gras and cheeses.



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 élevage also done on the Bourgogne appellations.