

DOMAINES ET SAVEURS COLLECTION

JEANNE MARIE DE CHAMPS

Domaine Buisson Battault et Fils

POMMARD

Rouge - Village

Presentation

Grape variety: Pinot Noir

Surface area: 0 ha 34 ares

Lieu-dit: Les Combes (Pommard)

Soil: Clay-limestone

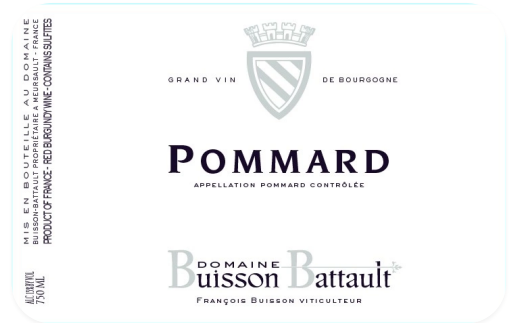
Age of the vines: 1967-2006

Vinification: The grapes are harvested by hand and systematically sorted before being de-stemmed and vatted for around two weeks.

Ageing: After gentle pressing, the wine is aged on its lees for 12 months in oak barrels (25% new oak) then 2 to 6 months in vats.

Tasting notes: The palate offers cherry and blackcurrant with a distinctive style and silky tannins.

Food & wine pairing: Red meats, game 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.