

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 BATTAULT 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.