

Domaine Buisson Battault et Fils

MEURSAULT 1ER CRU GENEVRIÈRES

White - Premier Cru

Presentation

Grape variety: Chardonnay

Surface area: 0 ha 63 ares with a sharecropping arrangement

Lieu-dit: Genevrières Dessus (Meursault)

Soil: Clay-limestone

Age of the vines: 1950 – 1988 - 1996

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: The nose offers notes of flint and white flowers. An elegant and complex wine with good length yet no heaviness. Mineral and saline.

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



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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.