

Domaine Buisson-Charles Corton-Charlemagne Grand Cru

ABOUT THE ESTATE

- Buisson-Charles is a Meursault estate revered by those in the know and is regarded as a top-tier producer.
- Now in its 4th generation, with the 5th preparing to take over the reins, this is a house steeped in history and tradition.
- Vines are tended organically, and the wines see no chaptalization, acidification, or SO2 added during vinification.
- Picking dates are later than most of their peers, resulting in wines that are richer in style than most while also possessing excellent acidity and tension.
- A connoisseur's delight, the wines of Buisson-Charles are classic Meursault, concentrated, pristine, and complex.

APPELLATION

Corton-Charlemagne Grand Cru

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic, Vegan

SOIL

Limestone marl

VINEYARDS & VITICULTURE

Old vines in Le Charlemagne. Vines trained in Cordon de Royat and Guyot. Soil worked with a plow.

HARVEST & VINIFICATION

Hand-harvested and sorted in the vineyard with special vibrating table. Barrel fermented. Aged in one-year-old French oak. No batonnage. Light filtration.

ALCOHOL BY VOLUME

13.9

PACK SIZE

12x750mL

