





BOURGOGNE ALIGOTE

Hors Classe

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

Bourgogne Aligoté

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Aligoté

FARMING

Sustainable, Organic, Vegan

SOIL

Clay-limestone soil

VINEYARDS & VITICULTURE

From a .44-hectare plot near the edge of Meursault in the lieu-dit Sous le Chemin. Average vine age of 45 years.

HARVEST & VINIFICATION

Hand-harvested grapes. Vinified and matured in barrels for 12 months, 7-10% new, then in aged for additional time in stainless steel vats for 3-5 months. Bottled without fining.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL