



Buisson-Charles, Meursault (Burgundy)

## Chapelle-Chambertin Grand Cru AC

<b>Vintage</b>	2022
<b>Winemaker</b>	Buisson-Charles
<b>Region</b>	Burgundy
<b>Alcohol</b>	13% vol.
<b>Grapes</b>	100% Pinot Noir

### Winemaking

The vines, planted in 1962 and 1970, are cultivated according to biodynamic farming principles. The grapes are hand-harvested and sorted on a sorting table in the cellar. The wine is aged in barrels with 20% new oak. Bottling is done without fining or filtration. Only 300 to 600 bottles are produced each year.

### Our tasting note

Ruby red color. The bouquet presents aromas of black cherries, plums, blueberries, and quince. On the palate, the wine shows an exotic spice, making for a delightful tasting experience. A very elegant wine with wonderful aging potential.

### Buisson-Charles

The Buisson-Charles estate covers a modest 6.3 hectares and has been cultivating parcels in the Meursault area for several generations. Its holdings also include crus from Volnay and Pommard, while its négociant activities encompass red wines from Corton and Chambertin, as well as white wines from Chassagne-Montrachet, Puligny-Montrachet, Chablis Premier Cru, Pouilly-Fuissé Premier Cru, and Corton-Charlemagne. The estate's old vines, ranging from 30 to 90 years of age, naturally produce low yields, resulting in highly concentrated wines with excellent aging potential after vinification and maturation. Catherine Buisson and her husband Patrick Essa have been managing the estate since 2001, and they are fortunate to have their son, Louis, return to the winery after completing his studies as an oenological engineer. There's no doubt that Louis will follow in his parents' footsteps in the years to come. The 2019 vintage marked a significant milestone as it was the first one he fully vinified on his own.



### Suitable with

