



Buisson-Charles, Meursault (Burgundy)

Meursault 1er Cru «Goutte d'Or» AC

Vintage	2023
Winemaker	Buisson-Charles
Region	Burgundy
Alcohol	13.5% vol.
Grapes	100% Chardonnay

Winemaking

The "Goutte d'Or" vineyard is steep and located on a lean clay-limestone soil mixed with iron-rich oolite, which imparts great finesse with a slender body to the wine. The vinification and aging are done in Tronçais barrels, 20% of which are new. Bottling is done without fining or filtration.

Our tasting note

Golden yellow color. Aromas of peach and toasted notes, a magnificent Meursault with great minerality, citrus fragrance, pineapple, and spice notes of white pepper and nutmeg. On the palate, it is elegant with a long, mouth-filling finish and intense flavor.

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

