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Buisson-Charles, Meursault (Burgundy)

Meursault 1er Cru «Les Charmes» AC

Vintage	2022
Winemaker	Buisson-Charles
Region	Burgundy
Alcohol	13.5% vol.
Grapes	100% Chardonnay

Winemaking

The roots of the vines reach deep into the soil, where they benefit from the clay and limestone substrate. The result is very concentrated and intensely aromatic wines. It is vinified and aged exclusively in 228-liter barrels, of which about 20% are new. After 17 months of aging, there is no fining or filtration.

Our tasting note

Golden yellow color, with a powerful nose of nutty and fruity notes of white peach, plums, and hazelnuts. On the palate, it is juicy and concentrated with fruity nuances, powerful and with a very long finish.

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



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