



Buisson-Charles, Meursault (Burgundy)

Meursault «Vieilles Vignes» AC

Vintage	2023
Winemaker	Buisson-Charles
Region	Burgundy
Alcohol	14.5% vol.
Grapes	100% Chardonnay

Winemaking

This Meursault is a cuvée from six different parcels with vines that are over 45 years old. It is vinified and aged exclusively in 228-liter barrels, about 20% of which are new. After 17 months of aging, no fining or filtration takes place.

Our tasting note

Intense gold-yellow color, with aromas of vanilla, hazelnut, coconut, and honey, indicating barrel aging. Ripe apple, pear, and pineapple reveal the Chardonnay. It is full-bodied and creamy. Juicy acidity and noticeable minerality create a beautiful balance and accompany a 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

