



Buisson-Charles, Meursault (Burgundy)

Pommard 1er Cru «Grand Clos Micault» AC

Vintage	2022
Winemaker	Buisson-Charles
Region	Burgundy
Alcohol	14% vol.
Grapes	100% Pinot Noir

Winemaking

The soil of this parcel is calcareous and stony, situated on an old alluvial fan called "La Vandaine." The vineyard is oriented east and southeast. The winemaking follows the traditional Burgundy method in open containers with a long maceration and pressing of the pomace. To give the wine structure and complexity, it is aged for 14 to 16 months in oak barrels (25 to 30% new oak).

Our tasting note

Brilliant ruby red with garnet reflections. The nose offers expressive and intense fruit, with notes of blood orange, blackcurrant, fine toasted aromas such as a hint of tobacco, and a charming floral touch of violets and dark red roses. On the palate, a fine, long entry, with fine-grained tannins, structure, and clean fruit. A magnificent Pinot Noir with a long, intense 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

