



Buisson-Charles, Meursault (Burgundy)

Savigny 1er Cru «Les Marconnets» AC

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

Winemaking

The south-east facing vineyard "Les Marconnets" takes its name from an ancient, important spring that originated in Beaune and continued its path on the side of Savigny-les-Beaune. The winemaking follows the traditional Burgundy method in open containers with long maceration and punch-down of the cap. The aging in oak barrels (25 to 30% new oak) lasts for 8 to 10 months, giving the wine structure and complexity.

Our tasting note

Brilliant ruby red with garnet reflections. The nose is expressive and intense, with aromas of red berries, blood orange, blackcurrant, delicate roasted notes, and a charming hint of violet and dark red roses. On the palate, it is round and smooth with a rich texture, elegant tannins, and flavors of red fruits.

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

