



Buisson-Charles, Meursault (Burgundy)

## Pommard «En Mareau» AC

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

### Winemaking

This vineyard is located in the Combe de Pommard on a calcareous clay soil mixed with iron-rich oolith. The slightly cool east-northeast orientation allows for a slow ripening of the grapes, which develop remarkable energy in this terroir. The wine is aged for 17 months in barrels, 30% of which are new oak, and the barrels are no older than three years. Bottling is done without fining or filtration.

### Our tasting note

Bright ruby color. The nose is delicate and playful with notes of sour cherries, cranberries, rose petals, and dark spices. On the palate, the wine is elegant, soft, and juicy, with excellent drinkability. The finish is long-lasting.

### 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



Weibel Weine AG, Moosweg 40, Postfach, 3604 Thun, T: 033 334 55 55  
Weibel Weinhandel AG, Früebergstrasse 41, 6340 Baar, T: 041 760 67 01  
[www.weibelweine.ch](http://www.weibelweine.ch) | [weibel@weibelweine.ch](mailto:weibel@weibelweine.ch)

