

2023 MÂCON-BUSSIÈRES LES CLOS

100% CHARDONNAY

The wines of the Mâconnais area offer a floral aromatic expression on a fresh structure.

They are very pleasant right now.

Vineyard Site: a large terroir in the south of Burgundy, close to Pouilly-Fuissé.

The village of Bussières is located on the beautiful "Mont du Mâconnais".

The soil:

Clay and chalk dating from the Jurassic era are very favourable to the cultivation of the Chardonnay grape.

Winemaking

- Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.
- Harvest: grapes harvested by hand or with the grape harvester.
- Vinification: the grapes are pressed with a pneumatic press.
- After settling the juices ferments for 2/3 in stainless steel vats and for 1/3 in 500 litre oak barrels.
- Ageing: 6 to 10 months.

[Click Here
For More
Information](#)

2023 Vintage:

2023 stands out as one of the hottest years in Burgundy, even surpassing 2022. The grapes were harvested at perfect maturity. The wines are very aromatic with notes of yellow fruits mingling with flower hints. The palate is ample and full-bodied. They combine generosity, freshness, and finesse, with a climate that enhances the terroirs without overpowering them. Like 2022, the 2023 vintage is expected to be highly appealing.

Tasting notes by

Véronique Boss-Drouhin:

The colour is limpid and bright. The wine develops mineral notes with hints of white flowers. Precise on the palate and long aftertaste. It shows an amazing purity..

It can be served with summer salads, raw or grilled fish, tempura, roast chicken, vegetable and prawn wok, goat cheese.

Service

- Cellaring: optimal consumption: 2 to 4 years
- Ageing potential: 5 years
- Tasting temp: 53-54°F

NOT REVIEWED YET:

2022 PRESS:

JAMES SUCKLING-91 PTS

Fresh apricots, peaches, pears and hazelnuts on the nose.

It's full-bodied with excellent freshness.

Salty undertones to the ripe stone fruit.

Fleshy. Drink now.

