



Mâcon-Bussières



APELLATION D'ORIGINE CONTRÔLÉE

An additional geographical denomination that is part of the **Régionale Mâcon appellation** in the Mâconnais. According to the 2005 specifications rules, the name Mâcon-Bussières refers to white, red, and rosé wines grown within a defined area in the village of **Bussières**.

TASTING NOTES

Light yellow with hints of greeny gold, Mâcon-Bussières **whites** seduce from the first whiff, thanks to an elegant profile recalling spring flowers like acacia or wild white rose, and the juice of autumn fruit like pear. More complex aromas evoking spices like aniseed are gradually revealed with a little patience. They are vigorous and lively on the attack, underscoring this sophisticated feel, procuring a fairly long and indulgent finish.

The little-known **red**, Mâcon-Bussières is produced from the Gamay grape which flourishes in this village's warm spots on siliceous soils that are perfect for encouraging it to express itself. A lovely garnet color with deep hints of violet is typical of the varietal. On the nose, fruity fragrances recall preserved fruits like gooseberry and crushed raspberries. They are smooth in the mouth with melting tannins and lightly spiced notes of cinnamon.

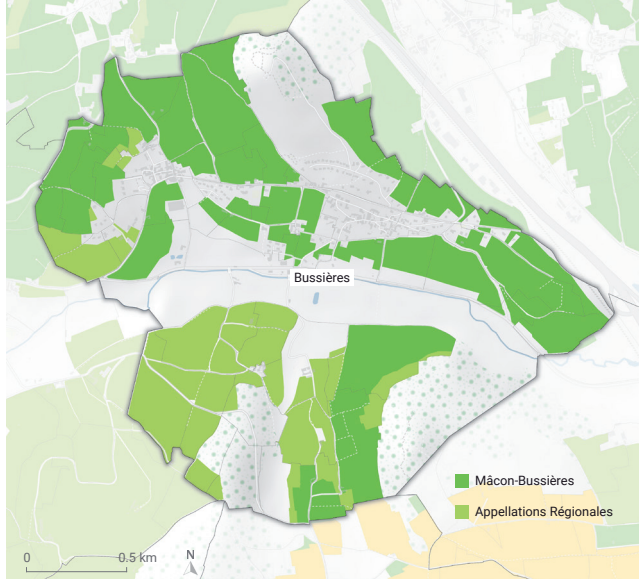
SERVING SUGGESTIONS

White: for a perfect flavor combination given the liveliness of this wine on the tongue, opt for an appetizer like a creamy leek tart or risotto verrine. Then allow its acidulated structure to cut through the parsley butter of razor fish à la *plancha*, gratinated oysters, or snails.

Serving temperatures: 10-11°C as an aperitif, 11-12°C with food

Red: with its aromatic opulence and fleshy mouth, this wine is a remarkable companion with more fibrous meat dishes such as duck ravioli or braised *côte de bœuf*. For wine-marinated dishes, choose a hot year such as 2018, which will help soften the acidity of the sauce in a *bœuf bourguignon* or a snail *meurette*. To finish a meal, try a local washed-rind cow's milk cheese that's not too old, or something drier like a *Palet de Bourgogne* or a *Cendré de Vergy*, to match the freshness of the Gamay.

Serving temperature: 14-15°C



LOCATION

Carved out by the course of the Petite Grosne river to the south and that of its tributary, the Fil, to the north, the heart of the terroir of Bussières is the first notable hill of the southern Mâconnais. To the west, this vine-growing area meets the first plots of Mâcon-Pierreclos and Mâcon-Milly-Lamartine, while beyond the Petite Grosne are the first slopes of Vergisson, classified as Pouilly-Fuissé.

SOILS

The vines of Bussières, planted between 250 and 350 meters above sea level, cover two hillsides facing one another.

In this area of transition between sedimentary rock and crystalline base, acidic sandy-clay soils begin to appear, and also stony soils made up of hard limestone

COLOUR(S) AND VARIETY(IES)

Whites: Chardonnay

Reds and rosés: Gamay

PRODUCTION

Area under vine:

Whites : 28 hectares

Reds: 6 hectares

Rosés: 0.2 hectares

Annual harvest:

Whites : 230,000 bottles

Reds : 35,100 bottles

Rosés : 1,100 bottles

Note: Average over three years 2016-2018