

Henri & Gilles Buisson



The Buisson family has been present in Saint Romain since the 12th century, but it was only in 1947 that Henri and Marguerite Buisson decided to begin estate bottling and labeling their production. In the 1970's, their son Gilles began moving toward organic viticulture, back when such practices were still rarely encountered in the Côte d'Or. This is the environment that brothers Franck and Frédérick, sons of Gilles, have inherited, and they have continued unabashedly on the promising course that their father instigated.

Separated from the rest of the Côte de Beaune geographically, historically, and culturally, Saint Romain often stands in the shadow of neighboring Burgundian villages. When the appellation system was created in the 1930's, Saint-Romain chose not to participate—and thus, still today there are no Premier Cru or Grand Cru vineyards in the appellation. While that may present a slight disadvantage from a market-minded, prestige-centered perspective, it also keeps prices sane and allows ambitious vigneron more room for exploration. In a village with only ten resident growers, here is a certified-biodynamic-and-organic domaine that blessed with prime-sited old vines that limits its sulfur use to the absolute minimum and crafts wine of undisputed purity, weight, and depth, all at prices a fraction of its peers just a few miles down the road.

Viticulture:

- **Farming:** Practicing organic since the 1970's, certified by Eco-cert since 2009, certified Biodynamic by Biodivin since 2017
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay
- **Vines:** Average vine age 50 years; young vines average 15 years; all vines trained in Guyot and planted at c. 10,000 vines/ha.
- **Yields:** Controlled with severe pruning and extensive debudding
- **Harvest:** Entirely manual, usually in late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Spontaneous, in barrel for white wines, in stainless-steel tanks for red wines. Whites are not destemmed, reds see partial destemming.
- **Extraction:** Bâtonnage employed only to counter reduction, a mixture or pigeages and remontages for red wines
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Whole-cluster, direct pneumatic pressing for white wines; pneumatic pressing for red wines
- **Malolactic Fermentation:** Occurs spontaneously in barrel in the spring

Aging:

- **Élevage:** 10-12 months in a mixture of 228-l, 500-l, and 350-l barrels, with new barrels only purchased to replace defective barrels.
- **Lees:** Wines stay on their fine lees for 10-12 months.
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** Added only at bottling, with c. 40-50 mg/l total. "Absolu" wines see no added sulfur, and have 25-30 mg/l total sulfur.