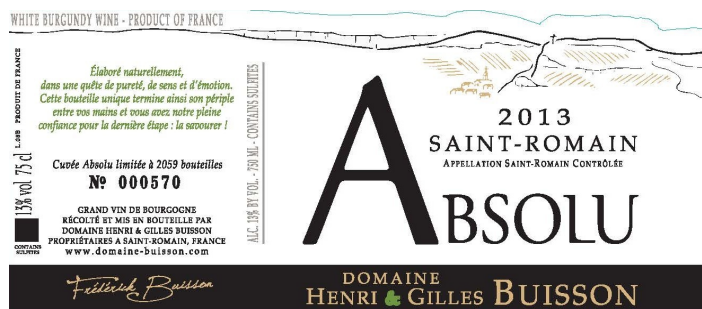


Henri & Gilles Buisson



Saint Romain Blanc Absolu



At a Glance:

- **Appellation:** AOC Saint Romain
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the east-facing Sous La Velle lieu-dit on the northern slope of Saint Romain
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 60 years, with many vines over 90 years old; all are trained in Guyot at 10,000 vines/ha
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in barrel
- **Pressing:** Pneumatic, c. 50% whole-cluster direct pressing
- **Time on Lees:** 10-12 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 10-12 months in a mixture of 228-l, 500-l, and 350-l barrels (10% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, plate filtration
- **Sulfur:** No added sulfur, with 25-30 mg/l of naturally occurring total sulfur.

In The Glass:

Crushed, vinified, and bottled with no added sulfur, this wine has vivid notes of white flower and white citrus, hints of grapefruit, and the palate is full, saline, and pure.