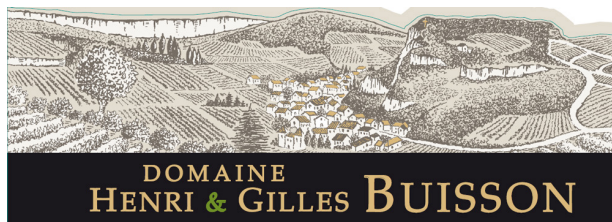


Henri & Gilles Buisson



Saint Romain Blanc La Perrière



GRAND VIN
DE BOURGOGNE
RECOLTE ET MIS
EN BOUTEILLE PAR
DOMAINE
HENRI & GILLES
BUISSON
PROPRIÉTAIRES
A SAINT-ROMAIN
CÔTE-D'OR-FRANCE

L.P. - CONTIENT 75 CL

13% vol 75 cl

SAINT-ROMAIN

"LA PERRIÈRE"

APPELLATION SAINT-ROMAIN CONTRÔLÉE

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 La Perrière lieu-dit in Saint Romain
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in 1996, trained in Guyot, planted 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:** Added only at bottling, 40-50 mg/l total sulfur

In The Glass:

The Buissons own a small parcel of 20-year-old Chardonnay in this east-facing vineyard situated near the southern end of the valley. The leanest and most focused of the three whites, La Perrière sports ringing acidity, a powerful, almost flinty minerality, and a sense of real poise and elegance. As with all the whites, a modest 10% new oak allows the deep limestone core of this cuvee to sing through.