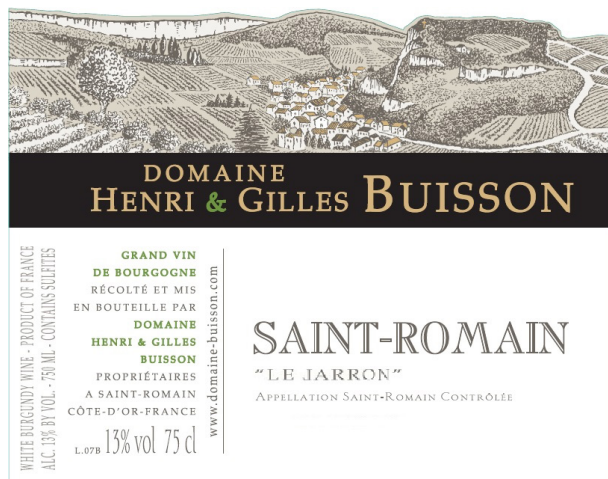


# Henri & Gilles Buisson



## Saint Romain Blanc Le Jarron



### 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 south-facing Le Jarron lieu-dit on the northern slope of Saint Romain
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 15-20 years, 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:

This plot lies high up on the slope, where the topsoil is poor and the gradient quite severe, which helps the Buisson brothers produce their raciest and most linear white wine. The weight that accompanies warmer vintages fleshes this out nicely, but the main event here is always a sizzling interplay of brisk acidity and driving minerality. Salty yellow fruits frame the clinging, intensely kinetic palate, and the wine finishes long and lively.