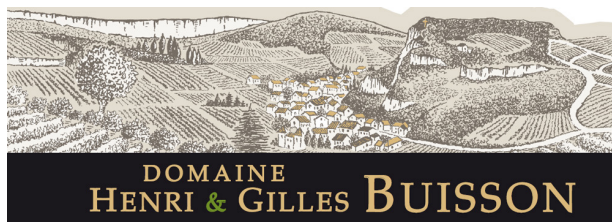


Henri & Gilles Buisson



Saint Romain Blanc Sous La Velle



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

L.F.P. - CONTIENT 750 ML

13% vol 75 cl

SAINT-ROMAIN
"SOUS LA VELLE"
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 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:** Added only at bottling, 40-50 mg/l total sulfur

In The Glass:

A sunnier parcel with a higher presence of marl in its soil, Sous la Velle typically produces an earthier, broader wine than La Perrière. If a touch less fine and bracing than its neighbor, it is perhaps more layered and complex on the palate, with an intensity more brooding than soaring. Its long, tightly wound finish reveals its pedigree, as well as the sheer material of the vintage.