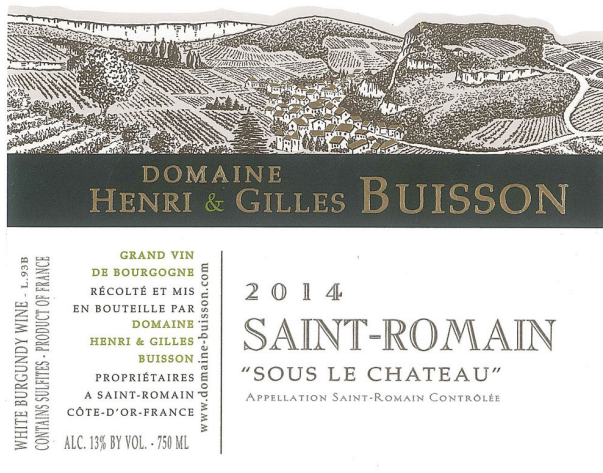


Henri & Gilles Buisson



Saint Romain Blanc Sous Le Château



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 Le Château Parcel in 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 is the domaine's warmest, best-exposed parcel, which usually gives a quinine-drenched nose that combines the limestone power of La Perrière with the soil imprint of Sous la Velle, and the broad, almost viscous palate still delivers ringing acidity—a testament both to the Buisson brothers' sensitivity and to the advantage Saint-Romain possesses in an ever-warming climate.