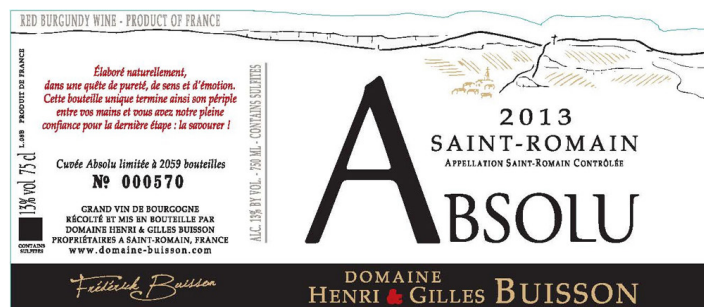


Henri & Gilles Buisson



Saint Romain Rouge Absolu



At a Glance:

- **Appellation:** AOC Saint Romain
- **Encépagement:** Pinot Noir (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 Sous Roche parcel, across the valley from the Sous La Velle lieu-dit.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 60 years, trained in Guyot, planted at 10,000 vines/ha
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** After 20% destemming, crushing, and light extraction, the wine ferments spontaneously in barrel.
- **Pressing:** Pneumatic
- **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:

As with its white counterpart, the wine is fermented as well as aged in barrel, 10% new, 90% between 1 and 6 years old. Coming from the same parcel as the Sous Roche above, it is only 20% destemmed and is made without added sulfur. The result is a soft, warm, inviting wine that is less structured than some of Buisson's other offerings, with a broad, expansive palate, and plenty of smoke and spice. Excellent for drinking now, also for medium term aging.