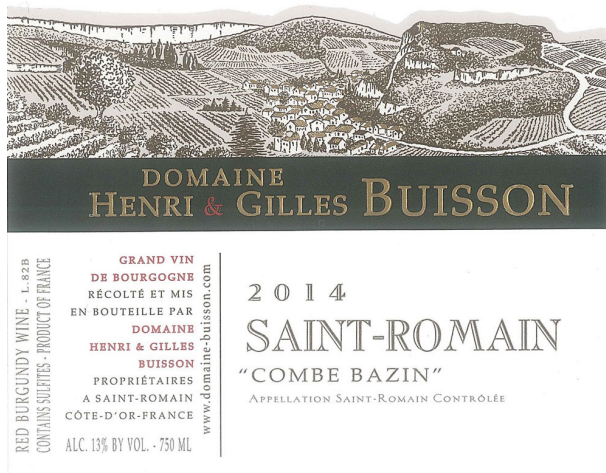


Henri & Gilles Buisson



Saint Romain Rouge Combe Bazin



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 Combe Bazin lieu-dit, north of the village of Saint Romain and facing South-Southwest
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 15 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 90% destemming, the wine ferments spontaneously in stainless-steel tanks
- **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:** Added only at bottling, 40-50 mg/l total sulfur

In The Glass:

The 2014 is the first vintage of this cuvee we've imported, and it offers a fresh, mineral-drenched nose of pure red fruits. The palate is crunchingly fresh, with outstanding energy and drive, and it exemplifies the vibrancy and non-ponderousness of the best wines from this little valley.