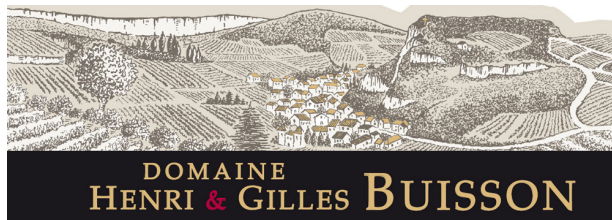


# Henri & Gilles Buisson



## Saint Romain Rouge Sous Roche



GRAND VIN  
DE BOURGOGNE  
RECOLTE ET MIS  
EN BOUTEILLE PAR  
DOMAINE  
HENRI & GILLES  
BUISSON  
PROPRIETAIRES  
A SAINT-ROMAIN  
COTE-D'OR-FRANCE  
13% vol 75 cl

SAINT-ROMAIN  
"SOUS ROCHE"  
APPELLATION SAINT-ROMAIN CONTRÔLÉE

### 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 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:

This is the domaine's most complete and complex red wine, offering stunning concentration for a Saint-Romain. An enchanting nose of sous-bois, red and black fruits, and subtle menthol gives way to a palate of youthfully inward fruit and impressive structure, and a sense of energy underlines the elegance and poise lurking inside the wine's broad-shouldered carriage. One really senses the Buissons' skill with extraction as well as the vigor and health of their fruit. A bit of patience may be needed, but it will undoubtedly provide huge rewards down the road.