

Domaine Henri et Gilles Buisson Saint-Romain "Sous Roche" red 2021



Product price:

€294.00

Product features:

Area: BURGUNDY

Winemaker: Henri et Gilles BUISSON

Vintage: 2021

Appellation: Saint-Romain

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 91/100

Wine Advocate (Parker): 90/100

Cépage dominant: pinot noir

Product short description:

A Saint-Romain that highlights the aromatic intensity and elegance of pinot noir, especially after a few years of patience. Best enjoyed before the 2020 vintage, which is warmer and requires a bit more time to mature, while the 2021s benefit from freshness, allowing for a more impatient tasting experience.

Product description:

PRESENTATION OF DOMAINE BUISSON
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine Henri et Gilles Buisson Saint-Romain "Sous Roche" red 2021 :

Guide RVF des Meilleurs Vins de France 2024 (sept.2023) : **91/100**. *In red, the Saint-Romain Sous Roche 2021 enchants us with its aroma of wild strawberries and flowers. Both fine and deep, its texture presents itself harmoniously. A wine that draws its relief from a flavorful juice.*

Robert Parker's Wine Advocate (William Kelley, July 2023) : **90/100**. *The Buisson brothers' finest red this year is the 2021 Saint-Romain Sous Roches, a medium to full-bodied, fleshy and supple wine evocative of plums, raspberries and rose petals. With attractive purity and depth of fruit, this represents a particular success in this more challenging year. Finish. Drink date 2023-2033*

Technical sheet written by the domaine :

RAW MATERIAL

100% pure fermented grape juice
100% PINOT NOIR
Average age of vines ~50 years
Limestone soils on marls of Saint-Romain

CULTURAL TECHNIQUES

Low vines at 10,000 plants/ha.
No irrigation, no pesticides, no herbicides
Soil work: hilling, plowing, scratching.
Yield regulation by bud thinning.

HARVEST

Hand harvested. Sorting in the vineyard and in the cellar.
90% destemming, light crushing.

VINIFICATION

Long maceration and alcoholic fermentation.
Temperature control. Selection of pressings by tasting.
Alcoholic fermentation with natural indigenous yeasts
Rigorous monitoring by an oenology laboratory.

AGING

Aging for 12 months in French oak barrels.
10% new barrels, 90% barrels that have aged 1 to 6 wines.
Malolactic fermentation with natural indigenous bacteria
Aging on lees and weekly topping up.

BOTTLE FILLING

Gentle filtration, then bottling at the domaine by gravity.
Corks selected from natural cork.

CHARACTERISTICS OF THE WINE

Pinot Noir from Saint-Romain produces wines with a good intensity color and aromas of cherry, currant, and blackcurrant buds evolving towards undergrowth after a few years. Discreetly tannic, they need a bit of time to round out and acquire an elegant and firm body.

STORAGE AND SERVING ADVICE

To be kept for a minimum of 3 years, it will be best enjoyed between 4 and 10 years, depending on the vintage and the dish it will accompany.

Serving at a temperature of 16° to 17° is ideal.

Before 4 years, using a decanter is recommended for oxygenation and the proper development of aromas.

After 5 years, it is normal for a deposit to appear at the bottom of the bottle.

GASTRONOMY

The Saint-Romain pairs wonderfully with all poultry and small game birds, but it is not afraid of red meat. When it reaches around ten years, a good cheese platter will only enhance it.