

# Domaine Henri et Gilles Buisson Saint-Romain "La Perrière" dry white 2022



**Product price:**

**€294.00**

**Product features:**

Area: BURGUNDY

Winemaker: Henri et Gilles BUISSON

Vintage: 2022

Appellation: Saint-Romain

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: chardonnay

## **Product short description:**

A Saint-Romain in contrast to the cuvée "Sous la Velle" (rather round and full-bodied), for lovers of vibrant and mineral chardonnay. Very elegant.

## **Product description:**

**PRESENTATION OF DOMAINE BUISSON**  
**+ ALL ITS OTHER WINES IN STOCK**

## **Domaine Henri et Gilles Buisson Saint-Romain "La Perrière" dry white 2022**

### **Technical sheet written by the domaine:**

#### **RAW MATERIAL**

100% Pure fermented grape juice

100% CHARDONNAY

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Average age of the vines ~15 years  
Clayey colluvial soils on limestone

### **CULTURAL TECHNIQUES**

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

### **HARVEST**

Handpicked.  
Sorting in the vineyard and in the winery.  
50% destemming, light crushing.

### **VINIFICATION**

Long alcoholic fermentation in barrel.  
Temperature control.  
Alcoholic fermentation with natural indigenous yeasts  
Rigorous monitoring by an oenology laboratory.

### **AGING**

Aging for 11 months in French oak barrels.  
10% new barrels, remainder 1 to 6 wines.  
Malolactic fermentation with natural indigenous bacteria  
Aging on lees and weekly topping up.

### **BOTTLE FILLING**

Fining & gentle filtration, then bottling at the domaine by gravity.  
Selected corks made from natural cork.

### **CHARACTERISTICS OF THE WINE**

With a pale yellow hue dressed in green, the Saint-Romain releases a fairly strong bouquet, characterized by white flowers, toasted bread, ripe yellow fruits (mirabelle, vine peach) and a hint of honey when they have evolved sufficiently. They offer a liveliness on the palate that time softens, revealing a pleasant roundness.

### **STORAGE AND SERVING ADVICE**

Its development begins after 2 years and continues a decade later.  
For this very rich and fragrant wine, cold would be an enemy.  
Serving at the temperature of a good cellar (12 to 14°) is ideal.  
A sudden cold could promote benign crystallization.  
After 5 years, it is normal for a deposit to appear at the bottom of the bottle

### **GASTRONOMY**

Its minerality and tension make it an ideal partner for appetizers and meal starters (jambon persillé, oysters, seafood...). Fresh cheeses (fresh goat cheese, sheep cheese...) are enhanced by the richness of this white wine.

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