

# Domaine Henri et Gilles Buisson Saint-Romain "Combe Bazin" red 2020



**Product price:**

**€270.00**

**Product features:**

Area: BURGUNDY

Winemaker: Henri et Gilles BUISSON

Vintage: 2020

Appellation: Saint-Romain

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

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, particularly in the warm vintage of 2020. Released from the domaine in December 2023.

## **Product description:**

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

Comments on this

**Domaine Henri et Gilles Buisson Saint-Romain "Combe Bazin" red 2020 :**

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**Robert Parker's Wine Advocate** (William Kelley, July 2022) : **90/100**. *Notions of rich cherries, berries, loamy soil and bitter chocolate preface the 2020 Saint-Romain Combe Bazin, a medium to full-bodied, lively and refined wine framed by powdery tannins and lively acids. This younger vine bottling is generally the most immediate red in the range, but in the 2020 vintage, it appears to have acquired another dimension of seriousness.. Drink date 2022-2033*

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

Facing Southwest, the plot of the domaine consisting of 30-year-old vines, is located right above the valley, at 360 meters. The marls of Saint-Romain, the brown clay soils, and the altitude give these young vines the opportunity to express a beautiful balance between minerality and roundness, exuberance of fruit and finesse. This very expressive wine on the nose, easy to access on the palate, reveals notes of cranberries and tangy red fruits. A charming, crunchy pinot that offers a beautiful dimension and immediate pleasure.

### **RAW MATERIAL**

100% pure fermented grape juice  
100% PINOT NOIR  
Average age of the vines ~30 years  
Calcosol on marls of Saint-Romain

### **CULTURAL TECHNIQUES**

Low vines at 10,000 feet/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 winery.  
90% destemming, light crushing.

### **VINIFICATION**

Long maceration and alcoholic fermentation.  
Temperature control. Selection of the 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.  
Selected natural corks.

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### **CHARACTERISTICS OF THE WINE**

Pinot noir from Saint-Romain produces wines with a good intensity of color and aromas of cherry, currant, and cassis buds evolving towards underbrush 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 accompanies.

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

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

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

### **GASTRONOMY**

Saint-Romain pairs beautifully 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.