

Domaine Henri et Gilles Buisson Saint-Romain "Le Jarron" dry white 2022



Product price:

€252.00

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 for lovers of mineral chardonnay, round with notes of citrus and white flowers. Very elegant.

Product description:

PRESENTATION OF DOMAINE BUISSON
+ ALL ITS OTHER WINES IN STOCK

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Technical sheet written by the domaine:

This parcel of Saint-Romain, facing Southwest, is located between 293 and 380 meters on a very steep soil. Composed of light and sandy soils over crumbling limestone scree, this terroir, where young vines express themselves, gives birth to a fresh white wine, bursting with fruit and fragrance. Its mineral

character, expressed with softness, provides a pleasant roundness enhanced by notes of citrus and white flowers.

RAW MATERIAL

100% Pure fermented grape juice
100% CHARDONNAY
Average age of the vines ~15 years
Colluvial soils on Pommard marl

CULTURAL TECHNIQUES

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

HARVEST

Hand-picked.
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.
Corks selected from natural cork.

CHARACTERISTICS OF THE WINE

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

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 shock may promote benign crystallization.
After 5 years, it is normal for a deposit to appear at the bottom of the bottle.

GASTRONOMY

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