

Domaine Henri et Gilles Buisson Saint-Romain "Sous la Velle" dry white 2021 (3 bottles)



Product price:

€166.50

Product features:

Area: BURGUNDY

Winemaker: Henri et Gilles BUISSON

Vintage: 2021

Appellation: Saint-Romain

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Wine Advocate (Parker): 90/100

Cépage dominant: chardonnay

Product short description:

On this clay parcel, this organic Saint-Romain offers us a rich and complex chardonnay, balanced by a lovely freshness. It shouldn't be tasted too cold, by the way! Sous la Velle = under the Village.

Product description:

PRESENTATION OF DOMAINE BUISSON
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine Henri et Gilles Buisson Saint-Romain "Sous la Velle" dry white 2021 :

RVF Guide to the Best Wines of France 2024 (Sept. 2023) : 92/100. *Sous la Velle 2021 is more*

composed, even if the fruit on the nose appears bright with a delicate almond note. The palate is fine, built on fruit finding the right balance between ripeness and aging. The finish brings back its tangy aspect.

Robert Parker's Wine Advocate (William Kelley, Oct. 2023) : 90+/100. *The 2021 Saint-Romain Sous la Velle offers up aromas of pear, white flowers, citrus oil and freshly baked bread, followed by a medium to full-bodied, ample and satiny palate with good flesh on its structural bones. This chiseled but charming white will reward a bit of bottle age.. Drink date 2025-2035*

Technical sheet written by the domaine :

RAW MATERIAL

100% Pure fermented grape juice
100% CHARDONNAY
Average age of the vines ~50 years
Clay soils on marl

CULTURAL TECHNIQUES

Low-density vines 10,000 plants/ha.
No irrigation, no pesticides, no herbicides
Soil work: hilling, plowing, harrowing.
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 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

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, 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 by revealing a good 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 shock may favor benign crystallization.

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

GASTRONOMY

Its power and softness make it an ideal partner for rich and flavorful cuisine, hot or cold (foie gras, creamy fish, shellfish in sauce, blanquette, regional charcuterie, pike-perch, pike or white meat). Strong cheeses (very ripe Epoisses, Munster, Roquefort) are, by their fatty flavor, surprisingly enhanced by the richness of this white wine.