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mu, in order to prescricifie fruit acomes "I. "Refinit good alreal occulings in Khalar i me getente a posit when we can actual go bedanich, sign Fréderick, Therewhy helsis legithricino et vats and even ho-planeto tostall near ones in the plannol extension in the soller. "It was obtain dayibraki asondusi: daybradabesi and han bitir kasterintan dasing ja

AN AMPHITHEATER mentation." Ocnology also allows you take role, at least the way freedenick pra-OFFERING A RANGE OF EXPOSURES AND ALTITUDES. expectation filtravia appropriate and Thomas ON SLOPES UP TO 100 METERS HIGH naticapywich Historia desplante IN A PATCHWORK OF LIEUX-DITS, TRUE chanatre (Wangdoo in onlar to program For accomple, that advantament control TO THE BURGUNDY STYLE IN GENERAL AND TO THE BUISSON meabut 'milioms' to busine but on BROTHERS' TASTE IN PARTICULAR. outh soffres immediately, so that the mor high polyphero's ran be oud red. He due arrients anomaliscino

descriften uszarásglaeten. Franck and Prodesick are young but solidly rooted in the termin of their arcrosss. With music bijacing in the sat coon, they look towards the future with the hindight of several generations. They stave for excellence, but know that it is burted becough their feet. As Fréderaksoys "Makegietee ikokoforethearth" –

aint-Roman is nestled in a gap at the foot of a 40-meter cliff, at the outer edge of the Côte-de-Beaune region. To reach this village, home to the Lalou Bize-Leroy winery, you must first cross the Auxey-Duresses vineyards; but as you drive along - passing the historic François Frères cooperage and their world headquarters en route-, you will not see a single row of Pinot or Chardonnay grapes. Franck and Frédérick's SUV instinctively knows the way through the lost valley where their Saint-Romain vineyard flourishes, far from the road and the small town. It is a winemaker's paradise, free of any constructions or electrical lines. Or rather, it is an amphitheater, offering the spectator a range of exposures and altitudes, on slopes up to 100 meters high - in a patchwork of lieuxdits, true to the Burgundy style in general and to the Buisson brothers' taste in particular. In days of old, the locals-including a string of Buissons since the 12th



century - and the eight generations that followed them grew wine on the layered slopes of Hautes-Côtes, looking down on the vale. They later abandoned the hills, which reverted to woodland, and settled in the adjacent valley, whose claylimestone soil earned them an AOC ("Appellation d'Origine Controlée") as an "appellation village" in 1947.

That year, Henri Buisson, Franck and Frédérick's grandfather, decided to put his wine in bottles, inscribe his name on the label, and place an "Open" sign above the entrance to his cellar. He was a pioneer in wine tourism. His grandsons—a salesman and an oenologist - owe him a great debt, beginning with their magnificentsingle-plotvineyards: "Sous Roches" (3 hectares) and "Sous la Velle" (2 hectares). At the time, a vineyard was less expensive than a field with a cow in it. You really had to believe in it to buy one. Franck, the salesman of the duo, says with admiration. Thanks to this priceless heritage, which has been propagated via massal selection since the 1950s, the brothers are able to offer six single-vineyard Saint-Romain cuvées (two reds and four whites) that bring out the best of the estate's various climates. The two brothers cultivate 19.5 hectares, 11 of which are located in their village. 'We were lucky to inherit some premiers erus and some grands erus from our pa rents: but at Saint-Romain we have the plants



and terroirs we need to make some magnificent wines." Their mother, a fiery woman of Italian descent, went to the bank and signed for their first Pommard vineyard, sight unseen and without even discussing the purchase with her husband. The prestige of its name alone was enough to convince her. She also asked for a Corton vineyard-in the way other wives might ask for jewelry-, which her doting spouse could not refuse. But these two Grands Crus are no dearer in the eves of Franck and Frédérick than their Absolu cuvées (both white and red), sulfite-free village appellation wines that are aged in cold stores to keep them below 14° C. "Gilles, our father, upgraded the estate's facilities. It is each generation's duty to streamline production and keep it state-of-the-art, for those who will follow. For us, this has meant going back to biodynamic farming, having the Climats inscribed on the UNESCO World Heritage List, and embracing a philosophy of natural wines. But in ten or twenty years, there'll undoubtedly be new challenges to meet," says Frédérick. The estate has been organic certified since 2012, despite the oenologist's personal reservations. "I don't like the fact that they won't let me intervene, but I'm convinced that biodynamics is a

« IT IS EACH GENERATION'S DUTY TO KEEP PRODUCTION STATE-OF-THE-ART. FOR THE THOSE WHO WILL FOLLOW, FOR US. THIS HAS MEANT GOING BACK TO BIODYNAMIC FARMING, HAVING THE CLIMATS INSCRIBED ON THE UNESCO WORLD HERITAGE LIST, AND EMBRACING A PHILOSOPHY OF NATURAL WINES. BUT THERE WILL UNDOUBTEDLY BE NEW CHALLENGES TO MEET. »

good thing. I interned with Anne-Claude Leflaive. Yet, in 2004, my professors discouraged me from studying under her. That shows you how little it was accepted at the time!"

With or without the certification, the Buissons have practiced organic farming for many years. "Our grandfather never used potash on the grapevines. And even though our father used chemicals in the 1980s, he didn't use insecticides or rot inhibitors. And he soon realized that tossing on herbicides when you're trying to grow plants was pure sacrilege." Their father branched out on his own at the age of 18, emancipated by his own father. "Giving a vineyard to such a young man broke with all tradition. In Burgundy, children were kept under their father's rule until he died!" But this family appreciates the energy of youth. And they enjoy the globetrotter's perspective as well. Franck has worked at the estate since 2006, after getting a master's degree in international business and then working in China. Frédérick joined him in 2008, with his DNO (French National Diploma of Oenology) in hand and a world tour under his belt: he had worked as a consultant in wineries in Patagonia and South Africa, and as a sommelier in London. Echos of these past voyages re-