

# Domaine Henri & Gilles Buisson

Frédéric & Franck represent the 8th generation of Buissons in St Romain, behind Gilles (father) and Henri (grandfather). Henri began domaine bottling when St-Romain gained its appellation in 1947. Gilles increased the domaine from 5 ha to 14 ha in the 1980s. Then Frédéric & Franck joined in from the early 2000s and added more, including some rented vineyards. Today they have almost 20 ha with 2 more to plant. Fred is in charge of production having had experience in South America (with Pascal Marchand) and with Anne-Claude Leflaive in Puligny, as well as a stint as a sommelier in London.

The domaine has been certified organic from 2008, and biodynamic from 2018. The whites are crushed before pressing and vinified without sulphur, while the 2017 reds were vinified with about one third whole bunches and very low sulphur levels – or none at all for the 'Absolu' bottling. These are wines of character while maintaining an appealing freshness: we are looking for the vibrations – and that you can finish the bottle, says Franck.

They began picking on 3rd September in Corton, then St Romain from 8th for the earliest vineyards and they finished on 15th. Some wines of both colours are in bottle now.

## White

### **2017, St-Romain Le Jarron, Domaine Henri & Gilles Buisson 86**

Two plots, one below, one above but half of the lower plot was frosted in 2017. The bouquet is fresh but attractively ripe with some yellow fruit. There are also some phenolic notes which give a little bitterness on the palate, but I can live with that as these will soon dissipate. Tasted: December 2018.

[Full information](#)

### **2017, St-Romain La Perrière, Domaine Henri & Gilles Buisson 87**

There are two plots: half a hectare of 40 year old vines, one hectare from 2000, which are picked in several stages if necessary. Pale colour, with a more floral bouquet than Le Jarron. There are chiselled limestone notes, on the palate fine crisp fruit and a long finish. Tasted: December 2018.

[Full information](#)

### **2017, St-Romain En Poillange, Domaine Henri & Gilles Buisson 89**

0.40ha above La Perrière with very old vines giving very small berries. The brothers Buisson feel that this merits a longer élevage so they will bottle it in the New Year. Pale lemon colour, the nose is much more backward but this is really striking on the palate with rapier acidity yet such a concentration of fruit. Quintessence of St Romain. Tasted: December 2018.

[Full information](#)

### **2017, St-Romain Sous La Velle, Domaine Henri & Gilles Buisson 90**

2.5ha in one block of old vines, typically 60 but up to 80 years old, with clay in the soil. Already the nose suggests what we then find on the palate, which is a wealth of ripe fruit – lemon confit, Frédéric suggests - through which an electric thread of mineral acidity runs. This is very impressive. Tasted: December 2018.

[Full information](#)

### **2017, St-Romain Sous Le Château, Domaine Henri & Gilles Buisson 88**

A little more depth to the colour, and a ripe weight on the nose also. Some yellow fruit here, still fresh but the acidity is a little less evident. Agreeably persistent through to the back with a welcome crispness after the weight of the fruit. Tasted: December 2018.

[Full information](#)

**2017, Meursault Les Climats de Marguerite, Domaine Henri & Gilles Buisson 92**

In bottle. Their grandmother, who came from Meursault, brought with her vines in Luchets and Chevalières. There are some very old, even centenarian, vines in both. Pale colour, there is not a great deal of nose at this stage. There is a huge weight of fruit from these ancient vines, I am really impressed with this. There is an excellent fresh feel through the middle and exceptional length. Really fine. Tasted: December 2018.

[Full information](#)

## Red

**2017, Bourgogne Rouge, Domaine Henri & Gilles Buisson 85**

On the plateau above St Romain, limestone plateau with little topsoil, plus declassified barrels from elsewhere. Pale pink to red colour. Mostly destemmed, though there is still a frisky peppery character in there too. This is light to be sure but pretty nonetheless. Tasted: December 2018.

[Full information](#)

**2017, St-Romain Combe Bazin, Domaine Henri & Gilles Buisson 87**

Opposite the better-known Sous le Château, south-facing, with big stones in the vineyard. Medium deep purple, delicious floral notes here, very elegant, a nice bit of energy on the palate, raspberry and cherry, good acidity. Lively medium bodied and fresh. Tasted: December 2018.

[Full information](#)

**2017, St-Romain Sous Roche, Domaine Henri & Gilles Buisson 86**

One block of 3ha planted at various times since the 1950s. Relatively light in colour, but fresh and bright, as indeed is the nose. This is elegant up front then the stems add a rougher aspect to the wine, almost too strong for the fruit. Tasted: December 2018.

[Full information](#)

**2017, St-Romain 'Absolu', Domaine Henri & Gilles Buisson 88**

The same wine in origin as Sous Roche, but vinified without sulphur. For the 2017 no sulphur was added even at the racking or bottling. Notably richer purple, with a richer nuttier nose, an excellent sweetness of fruit behind, dancing rich cherries, the stems still present but less dominant over the fruit. Tasted: December 2018.

[Full information](#)

**2017, Corton Rognet Grand Cru, Domaine Henri & Gilles Buisson 89-92**

Not yet in bottle, but assembled in tank. Well drained limestone soil. Rich deep red, beautifully nutty character with a vibrant raspberry fruit behind, the stems give this some life without dominating the fruit, then slightly firmer tannins behind, while the fruit stretches out behind. Tasted: December 2018.

[Full information](#)

**2017, Corton Renardes Grand Cru, Domaine Henri & Gilles Buisson 89-92**

Not yet in bottle, but assembled in tank. Not quite so deep in colour as their Rognet, and the nose is a little bit stricter. This has fine cherry fruit, a little bit stricter, with some tannins behind. More clay in the soil here, despite the slightly lighter colour. Tasted: December 2018.

[Full information](#)