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2022, Corton-Charlemagne Le Charlemagne, Grand Cru, Domaine Henri & Gilles Buisson One year in younger wood, now six months in wine globe on lees to build tension. A little oak at the moment. Fresh lemon, a chiselled white fruit energy on the palate, still in its infancy but with a vast weight of clean white fruit, managing to avoid the exotic side and retain the stony qualities. Drink from 2029-2038. Tasted: October 2023. 2022, Corton Le Rognet et Corton Grand Cru, Domaine Henri & Gilles Buisson Fine glowing purple. The fruit seems a little denser and sterner than Renardes. Clearly more structure on the palate, with a drier finish, which is just a question of the build of this wine which makes it age worthy. Drink from 2030-2038. Tasted: October 2023. 2022, Corton Les Renardes Grand Cru, Domaine Henri & Gilles Buisson Bright mid purple. There is a deep succulent dark red fruit to this. Plenty of energy here, very pleasing powerful fruit, deep rich cherry behind, a significant mouthful here with good acidity to maintain freshness. Drink from 2029-2036. Tasted: October 2022, St-Romain Sous La Velle, Domaine Henri & Gilles Buisson * * * * * 91 Palish lemon and lime. A fine and classy bouquet, floral but still with the racy freshness of St-Romain. Fresh apples on the palate, with an intensity that will demand a little bottle age. Drink from 2026-2030. Tasted: October 2023. 2022, Pommard Les Petits Noizons, Domaine Henri & Gilles Buisson * * * * 90-92 Full crimson red. The fruit comes across quite exuberantly from this upper hillside site. Rich strawberry fruit with a good backbone to it, some tannins behind, a little bit of oak. This is a wine with quality fruit which builds in concentration to the back of the palate. Excellent persistence. Drink from 2028-2034. Tasted: October 2023. 2022, St-Romain Combe Bazin, Domaine Henri & Gilles Buisson Solid bright purple. The bouquet is more restrained here but there is much greater density of fruit on the palate. Fresh but ripe raspberry sweeps through the middle with a light strawberry note at the edges. A good balance between fruit and acidity. Drink from 2026-2029. Tasted: October 2023. 2022, St-Romain Sous Le Château, Domaine Henri & Gilles Buisson * * * * * 90 Mid yellow, this is a little riper than the previous wines but has not gone as far as softness. A little toasty oak, more yellow fruit, good acidity. A fine juicy finish. Drink from 2025-2029. Tasted: October 2023. 2022, Meursault Les Vignes de Marguerite, Domaine Henri & Gilles Buisson Fine mid lemon yellow. There is very little bouquet as yet but the wine on the palate shows a depth of fruit balanced by adequate acidity. Notably persistent, this should develop well over the rest of its elevage. Drink from 2026-2031. Tasted: October 2023. 2022, St-Romain Sous Roche, Domaine Henri & Gilles Buisson To bottle in November. Mid crimson in colour. The nose is not especially expressive. Then some juicier cherry and raspberry fruit emerges. This is firmer than the Combe Bazin, more structured, less overtly fruity. Drink from 2026-2030. Tasted: October 2023. 2022, Volnay Chanlins 1er Cru, Domaine Henri & Gilles Buisson * * * * 89-91 A full, bright purple. There is a lightly volatile touch, though kept within bounds. More structure than the Pommard, slightly firmer tannins, currently showing as a little dour. Drink from 2028-2035. Tasted: October 2023. 2022, St-Romain En Poillange, Domaine Henri & Gilles Buisson * * * * 89-91 Not yet in bottle.. Mid lemon yellow. This has both a ripeness and a sense of energy, though with a pure white fruit behind. Fresh, and delicious, middleweight, with still a crisp finish. Drink from 2026-2030. Tasted: October 2023. 2022, Chassagne-Montrachet Encégnières, Maison Henri & Gilles Buisson Pale lemon, more oak evident on the nose. Some coconut and a little honey. Medium weight, needs to settle down but the basic shape of the wine is sound, with good white fruit and adequate acidity. Drink from 2026-2031. Tasted: October 2023. 2022, St-Romain Jarrons, Domaine Henri & Gilles Buisson All of this cuvée has been bottled. Pale clear colour. Fresh apples abound on the nose and palate, with a light citrus touch. Good acidity, plenty of energy and notably persistent. Drink from 2025-2028. Tasted: October 2023. 2022, St-Romain Perrière, Domaine Henri & Gilles Buisson Mid lemon yellow. More reductive, especially on the palate, plenty of lees behind. Ripe lemons again on the palate, a little more structure here, less immediate than Jarron but with excellent persistence. Drink from 2025-2029. Tasted: October 2023. 2022, Bourgogne Aligoté Pierre Percée, Domaine Henri & Gilles Buisson

2022 is the first year of this wine in bottle, as it used to be sold off. The vines were planted in 1987. The Buissons kept all the solids for vinification and have given their Aligoté a long elevage to make this special, which it is. Fresh lemon and greengage, then some almond paste on the palate, complex enough, with significant energy. A delicious crunch, lively and persistent. Feel the flint! Drink from 2025-2027. Tasted: October 2023.