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|----------------------------|-----------------|------|-----------|------------|-------------|--------|
| Dom Henri & Gilles Buisson | Sous le Château | 2018 | St-Romain | 2020-06-12 | 2022 - 2025 | 16.5 + |
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*Certified organic. 30-year-old vines from the Sous Le Château climat. Colluvial stones on limestone, 370 m above sea level south-south-east. Hand-picked. Natural fermentation.*

Lightly smoky ripe-apple nose. Firm and steely with angular lines polished to a gleam. Bitter-peel citrus. There is some exciting fruit right at the back, but it's waiting in the wings. For now, folded tightly, ironed, starched and packed away until it's all grown up. (TC)

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| Dom Henri & Gilles Buisson | Perrière | 2018 | St-Romain | 2020-06-12 | 2022 - 2026 | 16.5 + |
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*Certified organic. 40-year-old vines from the Perrière climat. Colluvial stones on limestone, 303-350 m above sea level, east-facing vineyard. Hand-picked. Natural fermentation.*

Hazelnut and spiced yogurt. Very spicy across a breadth of lemon and cream-cheese curds and white pepper and cardamom. Distinct chicory-leaf bitterness framing and driving the wine, although there is enough centre and weight that this will integrate with time. (TC)

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| Dom Henri & Gilles Buisson | Sous la Velle | 2018 | St-Romain | 2020-06-12 | 2022 - 2026 | 17 |
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*Certified organic. 60-year-old vines from the Sous La Velle climat. Colluvial stones on marne, 370 m above sea level, east-facing vineyard. Hand-picked. Natural fermentation.*

Not a lot on the nose, just a little leafy, a finger trace of smoke. A bit more curve and expression on the palate, although still terribly introvert. Gunpowder and grapefruit. Elegant, layered, intense with a bit of an ice-maiden aloofness. (TC)

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| Henri & Gilles Buisson |  | 2018 | Bourgogne | 2020-06-12 | 2020 - 2022 | 15.5 |
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*40-year-old vines on clay-limestone at 300 m above sea level. Hand-picked. Natural fermentation.*

Smells like a lemon-cream sandwich cookie. Restrained. Cool white fruit brushed with bay leaf, citrus lines drawing the finish. (TC)