

## Tasting Reports

Reports from inside and outside Burgundy

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### St-Romain



**Written:** September 2020

Once the strictest part of Le confinement (lockdown) was relaxed, I was able to get out for lengthy walks in the vineyard and visit to some producers. I decided to spend time in some of the less frequented areas (St Romain, Auxey-Duresses, Fixin, Marsannay etc) and over the next few weeks will be releasing a series of mini reports on these villages.



# Producer(s)

## Domaine Henri & Gilles Buisson

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This is an ancient St-Romain family, present in the village since the 12th century and vigneron since 1758. 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 2019. They have planted a variety of trees around the edges of their vineyards and are careful not to mow the verges early in the season, because of the number of small birds, such as larks, which nest there. The vineyards are grassed between the rows but tilled underneath the vines.

The whites are crushed before pressing and vinified without sulphur, while the reds are now vinified typically with about one third whole bunches and very low sulphur levels – or none at all for the 'Absolu' bottling. These are wines of character, purity and intensity while maintaining an appealing freshness: "we are looking for the vibrations – and that you can finish the bottle", says Franck.

## White

### **2018, St-Romain Jaron, Domaine Henri & Gilles Buisson** ..... **87**

Clear pale colour, some floral notes, but with tension behind. This is on the drier side on the palate, but does fatten out behind. Some white fruit and flowers here, fair length. South-west facing, but gets some morning sun too. Tasted: June 2020

[Full information](#)

### **2018, St-Romain Perrière, Domaine Henri & Gilles Buisson** ..... **89**

The vines face east with a touch of north, and the vineyard is full of stones. There are little green tints to the colour, with a fresh, floral, saline nose, and a light lemon zest. A touch of oyster shell even. This is an interesting, complex wine, very much in the classic image of St-Romain. Tasted: June 2020

[Full information](#)

## 5 5 Star Wine

[View all 5 Star Wines](#)

### **2018, St-Romain Sous La Velle, Domaine Henri & Gilles Buisson** ..... **91**

Pale lemon colour, from a warmer site, more clay, 60-70 year old vines here, very classy with some more flesh on the bones. Keeps the superb minerality but adds layers. This wine reminds one of their friends of a snail's helix in the way it unfolds. Superb length too. Brings out some light, red, fruit notes as well. Tasted: June 2020

### **2018, St-Romain Sous Le Château, Domaine Henri & Gilles Buisson** ..... **87**

The lower part is in old vines, young vines in the middle, then some really old at the top. There is very little topsoil, facing due south, straight on the rock. First to be picked, so as not to lose acidity. Yellower colour. Indeed yellower fruit as well, easygoing and enjoyable. Tasted: June 2020

[Full information](#)

### **2018, St-Romain En Poillange, Domaine Henri & Gilles Buisson** ..... **89**

This comes from half a hectare of tiny grapes at high altitude and spends longer in barrel (just bottled). There is something in the bouquet redolent of the smell of sunshine on a fig tree, reminiscent of holidays in childhood in southern France. Elderflower too, while the flesh is a little bit honeyed. Not quite a late harvest version, but this makes a different statement. The finish however brings back some saline notes and is very persistent. An unusual, two tone wine. Tasted: June 2020

[Full information](#)

### **2017, Corton-Charlemagne Grand Cru, Domaine Henri & Gilles Buisson** ..... **95**

This vintage was made only from their own holding in Le Charlemagne, at the top of the slope, on the frontier with Pernand. Last to be picked. Pale yellow, has taken on a little peachiness on the nose and some of the spicy bacon fat. Wonderful yellow fruit and flowers, delicacy with structure, multiple layers. Tasted: June 2020

**2018, St-Romain Sous Roche, Domaine Henri & Gilles Buisson** ..... **88**

There are fewer stones here on the strongly limestone white soil. Older vines here, which deliver more weight, but a little less of the fresh fruit tingle. Savoury and near saline notes. Tasted: June 2020

[Full information](#)

5 **5 Star Wine** [View all 5 Star Wines](#)

2018, St-Romain Sous Roche 'Absolu', Domaine Henri & Gilles Buisson ..... 90  
No sulphur at all is used for wines labelled Absolu. It has the same bright deep purple colour as the regular Sous Roche, dark cherry fruit, the same salinity, with greater purity and a little less trenchant. Love the purity and clarity behind. Tasted: June 2020

**2018, Beaune, Domaine Henri & Gilles Buisson** ..... **89**

From Prévôles (below) and Longbois, which is high up (350m) and south facing, so picked at same time as St-Romain, late for Beaune in general. Glowing vibrant purple, really juicy, some hillside energy married to a bit more flesh from the Prévôles component. Some is declassified into the Bourgogne, but what I am tasting here certainly merits being declared as Beaune. Tasted: June 2020

[Full information](#)

**2018, Pommard Les Petits Noizons, Domaine Henri & Gilles Buisson** ..... **88**

Dense brisk purple with a slightly heavier nose, not quite so fresh as the Beaune. Then much livelier on the palate with a juicy finish, but still quite savoury as well. Good finish. Tasted: June 2020

[Full information](#)

**2018, Volnay Chanlin 1er Cru, Domaine Henri & Gilles Buisson** ..... **92**

Two plots go all the way up to the top of the vineyard, so they actually pick here twice as each sector ripens. The upper sector is on very white soil. This starts with delicacy, but gets more powerful. There is a very good balance between the concentration of fruit and the structure, excellent length. Tasted: June 2020

[Full information](#)

**2018, Corton Rognet Grand Cru, Domaine Henri & Gilles Buisson** ..... **91**

From a stony, limestone site that drains well. Dense, rich, powerful colour, this is quite heady with some black fruit and coffee notes, then good acidity, at least in the Zalto glass that tends to enhance this aspect. Very succulent with some quite firm tannins too. Not too hot at the back. Suited to those looking for power in their Burgundy. Tasted: June 2020

**2018, Corton Renardes Grand Cru, Domaine Henri & Gilles Buisson** ..... **93**

This site is more about clay rather than limestone, and so perhaps was able to retain water better than the Rognet bottling in 2018. It has a slightly lighter and fresher purple colour. You can see the clay rich style, but this is quite lifted and with good persistence. Stands up to what most people expect of Corton. Tasted: June 2020

## Red

**2018, Bourgogne, Domaine Henri & Gilles Buisson** ..... **87**

From above St-Romain, supplemented by some declassified components, where suitable. Beautiful, bright, pink, purple. Lively, fresh fruit with just 20% whole bunch, from the declassified parts, very fine with density and length. Tasted: June 2020

[Full information](#)

5 **5 Star Wine** [View all 5 Star Wines](#)

**2018, St-Romain Combe Bazin, Domaine Henri & Gilles Buisson** ..... **90**

Located at the top of the slope (360m) on St-Romain marl, facing the setting sun, with lots of little stones. Pretty and elegant pink to red, quite floral, depth behind with a beautiful tingle of fruit, very classy. Beautifully made

# Maison Henri & Gilles Buisson

## White

**2018, Bourgogne, Maison Henri & Gilles Buisson** ..... **86**  
Slightly hard nose here. This cuvée is made up of grapes bought or exchanged, plus young vines of St-Romain, so it is labelled as Maison rather than Domaine. Some weight here though and crystalline acidity. Good length. Tasted: June 2020

From Les Luchets and Chevalières. The Marguerite on the label was the wife of Henri Buisson. There is a nice little touch of coconut, very stylish, fresh and uplifted with a certain density and even a little butteriness. But then something a touch bitter behind. Tasted: June 2020

[Full information](#)

**2018, Puligny-Montrachet Les Reuchaux, Maison Henri & Gilles Buisson** ..... **89**  
The grapes are an exchange with an organic domaine. A little herbal note in the mix, more weight than a typically floral Puligny. Tightly wound, quite chiselled, not the prettiest, but some stuffing. A little bit of weight behind. Tasted: June 2020

[Full information](#)

**2018, Chassagne-Montrachet En Remilly 1er Cru, Maison Henri & Gilles Buisson** ..... **93**  
This comes from a little seen 1er cru just above Le Montrachet. This location is borne out by the combination of significant weight of fruit yet in a notably fine and balanced style with a graceful finish. Tasted: June 2020

[Full information](#)

**2018, Corton-Charlemagne Grand Cru, Maison Henri & Gilles Buisson** ..... **94**  
This again has the coconut and figleaf style, which I found in the St-Romain Perrière. And a wealth of fruit below. This is noble Corton-Charlemagne, with the splendid density that it should have, all the stones yet also a weight and persistence for the long term. It spent 18 months in barrel, unracked, and clearly used that time well! Tasted: June 2020