

Dom Henri & Gilles
Buisson

Absolu

2015 St-Romain

17 Jul 2017

16.5

2017 - 2019

Bottle number 1,542 out of 1,849 bottles. From 50-year-old vines in the Sous Roche lieu-dit, 80% whole cluster. Made without added sulphur.

Clean smelling, damsons. Vibrant, electric energy, darts in the mouth, crackling with red cherries and tart, shiny acidity. Feels new and alive and full of the earth. So fresh! Very slight bitterness and astringency of wild damsons towards the finish, but it's so bursting with sweet fruit that it simply adds a welcome edge and texture to the wine. Absolutely cracking. (TC)

Dom Henri & Gilles
Buisson

La Combe Bazin

2015 St-Romain

17 Jul 2017

16

2019 - 2022

Certified organic. Hand harvested. Aged in French oak barrels.

Slight linalool perfume, a hint of waxed wood, cherry blossom. Fluid, translucent fruit that seems to fill every corner of the mouth with jewelled light, lifted and pure and ballerina-like. Delicately sketched flavours, fine tannins that apply just a fraction more pressure on the finish. Acidity holds fruit sweetness back in the mid palate, and overall the impression moves more towards tomatillo than red fruit, with a faint trace of aromatic wood on the finish. Tannins fill out on the end. I'd wait a bit. (TC)

Dom Henri & Gilles
Buisson

Sous Roche

2015 St-Romain

17 Jul 2017

16+

2020 - 2027

Certified organic. Hand harvested. Aged in French oak barrels.

Seems to be a tone deeper than the Combe Bazin; the alto version with sturdier tannins and more weight in the mouth. Fruit just a little richer, although the acidity is more pronounced as well. It has a wider thrust across the palate. Lovely fine grainy texture, like ripe pear skin. The oak hasn't quite melded into the fruit yet. Altogether a wine that probably could do with a bit more time to knit, but promises generously. (TC)

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Sous Roche

2015 St-Romain

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Dom Henri & Gilles
Buisson

Grand Cru

2015 Corton-Le
Rognet

17 Jul 2017

16.5

2019 - 2026

Certified organic. Hand harvested. Aged in French oak barrels.

Ferns and quiet, shaded stream and dark fruit on the nose. Cherries, plum skins, a bit of woody spice, with a certain crunchy texture to the tannins. Sinewy and sinuous the way it wraps around the tongue and moves across the palate. A bold thrust of acidity, but balanced by juicy weight of fruit. A daring hint of pepperiness on the finish. Good spine and depth but just a tad short on the length and the fruit thins out on the finish as if it tires easily. (TC)

Dom Henri & Gilles
Buisson

Grand Cru

2015 Corton-Le
Rognet

17 Jul 2017

16.5+

2020 - 2029

Certified organic. Hand harvested. Aged in French oak barrels.

A sweetness on the nose that verges on glacé cherry/marzipan, with a broad grin of sweet and tangy fruit on the front of the palate. Towards the mid palate it becomes stony and lean, etched by slightly bitter caraway notes. The fruit falls away quite quickly on the finish, and the tannins, although silky, tighten up considerably together with the acidity, making the end quite mouth-puckering. It all needs to relax a bit, and probably will, given a bit of time out. Renardes on a tough fitness regime? (TC)

Dom Henri & Gilles
Buisson

Le Jarron

2015 St-Romain

17 Jul 2017

2017 - 2021

16.5

Certified organic. Hand harvested. Aged in French oak barrels.

Quite a rich nose, even a very faint hint of pineapple. Lovely plump Chardonnay right across the palate, creamy and pear-flesh grainy with just a hint of honeysuckle and melted nutty butter. Mouth-filling and satisfying. (TC)

Dom Henri & Gilles
Buisson

La Perrière

2015 St-Romain

17 Jul 2017

2017 - 2022

17

Certified organic. Hand harvested. Aged in French oak barrels.

Bold, intense, citrus peel and linden blossom and crushed basil leaf. And it's like a coiled spring on the palate, almost vibrating with controlled energy and tightly-packed-in flavours. Greener (sharp herbs, fresh laurel) and stonier than the Jarron but with a broad and chewy pomelo baseline. Wonderful acidity, sliding prestissimo up and down the palate. (TC)

Dom Henri & Gilles
Buisson

Sous le Château

2015 St-Romain

17 Jul 2017

2018 - 2022

17

Certified organic. Hand harvested. Aged in French oak barrels.

A little nutty, a little like finely milled oatmeal, a dab of perfume. Pretty, feminine, with a soft approach to the front palate, and then – unexpectedly – a bit of a personality change after the introductions. Wet stone dust and deep and firm and long. Minerals at the heart of this. Lime citrus and green peach wrapped in stone. Then, with a demure curtsy, it finishes gently, and returns to that subdued nutty start. Jekyll and Hyde? Great fun. Great personality. (TC)

Dom Henri & Gilles
Buisson

Sous la Velle

2015 St-Romain

17 Jul 2017

2018 - 2024

17

Certified organic. Hand harvested. Aged in French oak barrels.

Lime juice on dark pebbles, this nose. And a little bit of lime-sherbet boiled sweets. Tingly, fresh, pert and tight. Real lime-zested cut and thrust, electric lemon blossoms, a wine that zig zags across the tongue and does cartwheels and green and yellow fireworks on the way. Vivacious and packed with citrus and minerality and sweet herbs. Pointu finish. (TC)