



CHRISTOPHE BUISSON

AOP Saint-Romain
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

After working as a broker, then as a winemaker, Christophe Buisson set up a winery in Beaune in 1996 to produce his own wines. Since that date, he has carefully crafted and aged a range of white and red wines from the Côte de Beaune, mainly from the Saint-Romain, Savigny-Les-Beaune, and Auxey-Duresses appellations. He is part of a generation of winemakers who are convinced that the quality of the harvest is paramount and that interventions in the cellar that could rush the wine should be limited. He therefore favors gentle techniques to produce wines that reflect the unique terroir of Burgundy.

VARIETAL

Chardonnay 100%

LOCATION

Purchases of grapes and musts from different plots.
Age of vines: 30 to 50 years old

TERROIR

Clay-limestone soils.

HARVEST

The grape harvest is done manually.

WINEMAKING

Direct pressing, low-temperature fermentation to preserve the aromas.

AGEING

Aged in oak barrels for about 12 months.

SERVING

10 to 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

With its pale gold dress with green reflections and its expressive bouquet of white flowers and aromas of white pear and peach, it is a full-bodied and round wine in the mouth, with a beautiful acidity and a well-present mineral character.

FOOD PAIRINGS

A perfect wine with seafood, grilled fish, poultry, and soft cheeses.

PRODUCTION VOLUME

9,000

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.