

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# CHRISTOPHE BUISSON

AOP Saint-Romain  
Red

## 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 focusing on 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

Pinot Noir 100%

## LOCATION

The plots for Christophe Buisson's Saint Romain Rouge 2023 are located in the rolling landscape of the Côte de Beaune, between limestone cliffs and cool valleys. The vines are planted at a relatively high altitude for Burgundy, which encourages slow and even ripening of the Pinot Noir grapes. The vineyards often benefit from south to south east exposures, offering generous sunlight while preserving natural freshness. This preserved environment gives the wine a refined, precise and elegant expression. The geographical setting plays a key role in the wine's balance and identity.

Age of vines: 30 to 40 years old

## TERROIR

The terroir of Saint Romain is built on clay limestone soils rich in stones and mineral elements. These soils provide excellent natural drainage and naturally limit vine vigour, helping the grapes reach good concentration. Limestone brings tension, finesse and structure to the wine. Clay helps retain some moisture, which is valuable during drier periods. Together, these elements create a Pinot Noir with freshness, precision and delicate structure. This terroir gives the wine a style that is both honest, vibrant and elegant.

## IN THE VINEYARD

Christophe Buisson farms his vines with close attention to the natural balance of both soil and plant. Vineyard practices are carefully managed in order to preserve soil life, grape quality and the true expression of the terroir. Soil work, controlled yields and close observation of each plot all contribute to this demanding approach. The aim is to favour purity of fruit and respect the natural rhythm of the vine. This ecological commitment reflects a desire to produce wines that are authentic, healthy and true to their origin.

## HARVEST

The grapes are harvested when they reach the right balance between aromatic ripeness, freshness and tannin quality. This stage requires particular care in order to preserve the natural finesse of Pinot Noir. Careful grape selection is essential to ensure healthy and expressive fruit. The 2023 vintage shows very good potential, with ripe, balanced and attractive berries. This decisive moment shapes the precision and style of the final wine. It helps preserve both the brightness of the fruit and the purity of the appellation.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## WINEMAKING

The vinification is designed to preserve the identity of Pinot Noir and the character of the Saint Romain terroir. Extraction is generally kept gentle in order to maintain pure fruit, supple texture and overall elegance. Fermentation reveals the fresh and expressive aromatic profile of the 2023 vintage.

## AGEING

The ageing process then refines the wine without masking its personality. It usually lasts around 12 months, bringing harmony, precision and added complexity. This ageing period allows the wine to develop balance in a natural and graceful way.

## SERVING

13 to 15°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Christophe Buisson's Saint Romain Rouge 2023 shows a bright ruby colour and a delicate nose with notes of cherry, raspberry and fresh red berries. With aeration, more subtle hints of sweet spice and light undergrowth may appear. On the palate, the wine is fresh, fine and beautifully balanced. The texture is supple, with elegant and well integrated tannins. The finish is clean, precise and appetising. It is an authentic Burgundy red with both charm and freshness.

## FOOD PAIRINGS

This Saint Romain pairs beautifully with generous yet refined seasonal cuisine. It naturally matches roasted white meats, poultry, light slow cooked dishes and also some vegetarian recipes based on mushrooms. Its freshness and finesse also allow it to work with lightly sweet desserts built around red berries or gentle spices. Three pairing ideas include roast chicken supreme with mushrooms, veal tenderloin with shallots and a thin red berry tart. These dishes highlight the wine's fruit, elegance and supple texture.

## PRODUCTION VOLUME

4,000

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