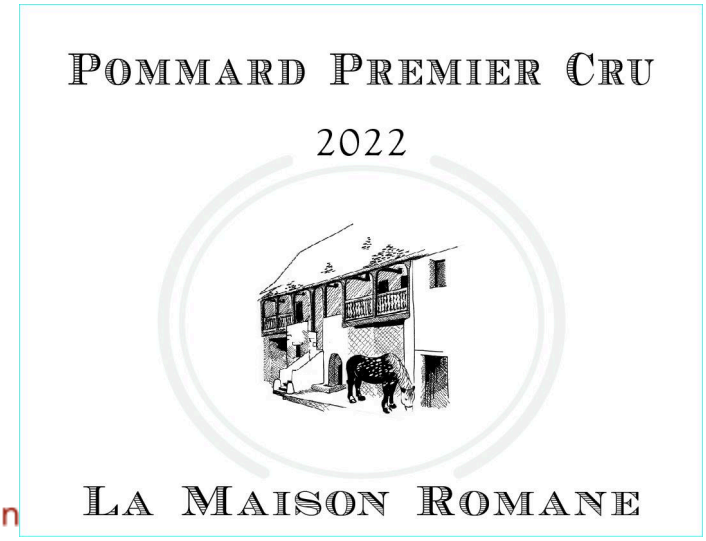


Domaine La Maison Roman
Pommard 1er Cru

Winery: Domaine La Maison Romane
Vigneron: Oronce De Beler
Appellation: Pommard 1er Cru

History of Domaine:
Originally from Paris and with a career in advertising, Oronce de Beler was ready for a change. He moved from Paris, attended wine school in Beaune, then eventually settled in Vosne-Romanee in the 13th century home known as Maison Roman. He quickly learned that, rather unsurprisingly, getting started in Burgundy in wine was no small feat.

As he looked for his winemaking home, Oronce met Jeremy Seysses who confirmed that his family had acquired some vineyards (include a premier cru plot.) The serendipitous meeting resulted in the birth of La Maison Romane. Oronce operates as a negociant, sourcing fruit from his colleagues (that he now considers friends) and building deep trust with these growers. The trust, he explains, is critical as he relies on the growers organic and biodynamic practices so that his focus can remain on the winemaking.

Oronce's vinification is done in a small cellar below his own, following the lunar cycle. He chooses manual methods by default, allowing him to stay as close to the process as possible.

Cuvée: Longeroies

Grape Variety: 100% Pinot Noir (55-year-old-vines)

Vineyard:
A single parcel of 1er cru, facing south, on the northern slopes of the appellation.

Soil: Clay-Limestone

Vinification:
Fermentation with 100% whole grapes, in wooden vats for 3 weeks, with native yeasts only. Elevage for 12 months in old oak barrels.

Bottles Produced: 2913 bottles