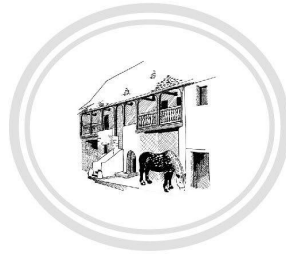


JUSTICE

2020



LA MAISON ROMANE

Domaine La Maison Romane
Gevrey Chambertin Justice

Winery: Domaine La Maison Romane

Vigneron: Oronce De Beler

Appellation: Gevrey Chambertin

Location:

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: Justice

Grape Variety: 100% Pinot Noir (50-year-old-vines)

Vineyard:

One of the best climates in the village appellation Gevrey-Chambertin. Facing east-south/east, "La Justice" draws its power and finesse from the limestone in the axis of the Combe de Lavaux for millennia. Our Justice is a selection of three plots within the climate.

Soil: Clay-Limestone subsoil

Vinification:

100% whole grapes with fermentation in stainless steel vat during three weeks, with native yeast only. Elevage for 12 months in old oak barrels.

Bottles Produced: 2873 bottles