

NUITS-SAINT-GEORGES PREMIER CRU

Chânes Carteaux

2022



LA MAISON ROMANE

Domaine La Maison Romane
NSG 1er Cru
"Chânes Carteaux"

Winery: Domaine La Maison Romane

Vigneron: Oronce De Beler

Appellation: Nuits-Saint-Georges 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: Chinese Carteaux

Grape Variety: 100% Pinot Noir (35-year-old-vines)

Vineyard:

Nuits-Saint-Georges Premier Cru « Chânes Carteaux » is oriented south east, located at an altitude of 275 m, overlooking the Premier Cru "Les Saint-Georges" and south of the Premier Cru "Les Vaucrains".

Soil:

Light brown limestone soils with sand and pebbles.

Vinification:

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

Bottles Produced: 1129 bottles