

Côtes de Nuits rouge 92/100

**Marsannay Les Longeroies** 93/100

Fixin Les Clos 93/100

**Vosne Romanée Aux Réas** 94/100

Chambolle-Musigny 94/100

**Gevrey-Chambertin Justice**95/100

Nuits-Saint-Georges Premier Cru Chaines Carteaux 94/100

Savigny-lès-Beaune Premier Cru Aux Clous 94/100

**Pommard Premier Cru** 95/100

## LE GUIDE DES MEILLEURS VINS DE FRANCE 2026

By « La Revue des Vins de France » Page 320 2023 Vintage

## **X** LA MAISON ROMANE

Originally from Paris, Oronce de Beler is a fine connoisseur of the Burgundy region, where he completed several internships and created his first company offering horse-drawn plowing. He bought his first grapes — organic or biodynamic — in 2005, vinified in a cool cellar in Nuits-Saint-Georges and used whole bunches, with as little sulfur and intervention as possible. This school of sensitivity produces careful wines, with a great natural expression, that have both a precision of flavors and liberty, sometimes high in volatile acidity, but always with a disconcerting and unvarnished nature.

Craft beers, cider, and animal breeding complete the wine production. This small haute couture business will appeal to lovers of textured and fragranced wines, that might need some time to settle down, but age happily.

**2023** wines: The côte-de-nuits displays depth and magnitude, elongated by a delicious licorice. Round and tart, the marsannay is a subtle wine, without bluff, tonic and with an incisive finish. Articulate and honest, the fixin is illustrated by its density and its precise and fond character. Coming from a 90-year-old vine, the chambolle is worthy of a premier cru with its refined tannins and savory length. Tender and powdery, the vosne allies vitality and finesse, with the freshness of a crunchy fruit and florals. Superb and very ripe, the gevrey La Justice is a wine without varnish and a contained power. With its ornate structure and its minerality, the nuits premier cru is quite incisive and vertical. Slender and refined, all the while maintaining its freshness, the savigny premier cru is very heady, between peonies and violets. Soft tannins and delicate textures in the pommard, pulpy and refined.