

BIOGRAPHY · LONG FORM

Nino Reulet

Founder, Nin's & Co · Sommelier

Nino Reulet grew up in the Ardèche, in the Rhône Valley, in a house where cooking was a trade and hospitality was instinct: his father was a professional cook, and his mother gave him his feel for welcoming people. He came to wine almost by accident — a short-staffed service, a night when someone simply had to take charge of the list — and the accident became a calling.

Trained at the hospitality school of Grenoble, he won the Trophée Royal Picardy in 2019 and stood out at the regional selections for WorldSkills in 2023. But it was at Maison Pic, in Valence, that he learned rigour: two years alongside Anne-Sophie Pic and Edmond Gasser, in a three-starred house where every gesture on the floor mattered as much as any pairing. There he served at the table of the President of the Republic — a memory he mentions with reserve, as one step among others rather than a summit reached.

When Maison Pic opened its Dubai address, Nino Reulet was among those who left to build that new chapter — a restaurant that would go on to earn a Michelin star. He stayed in Dubai to take charge, from the ground up, of the wine list of a new house, 1206 - The Hidden Room, where he shaped an entire programme: selection, structure, staff training, pairings.

Today Nino Reulet is the founder of Nin's & Co, an independent wine advisory house. There he puts his sommellerie to work on wider projects: private cellar curation, restaurant wine list consulting, sourcing of rare bottlings, and wine investment advisory — for private clients and institutions alike. He also sits on the jury of Kura Master, the Paris competition that gathers the elite of French sommellerie around traditional Japanese drinks.

His philosophy holds to one conviction: a wine is only as good as what it says about the place and the hand behind it. He does not treat a wine list as a sauce poured over the meal, but as a cordial extended to the table — an invitation, not a coating. That conviction draws him to growers such as Jean-Louis Chave; Christine Vernay, on the terraced slopes of Condrieu above the Rhône; Mathieu Barret in Cornas; Pierre and Jean Gonon in Saint-Joseph; Sébastien Arzac in his native Ardèche; Vincent Pastorello among the sun-cracked terraces of Corbières; and Michel Chapoutier on the granite hillsides of Tain — and to an estate such as Château Angélus, the Saint-Émilion Premier Grand Cru Classé A, whose discipline he admires as much as its style. Daniel

Allibrand, who watched him come up in the trade, speaks of him as a man of his word as much as of taste.

Short version

Trained at Maison Pic under Anne-Sophie Pic and Edmond Gasser, Nino Reulet served at the table of the President of the Republic before leaving to help open the house's Dubai restaurant, awarded a Michelin star. He went on to build the wine list of 1206 - The Hidden Room in Dubai from scratch, then founded Nin's & Co, an independent wine advisory house — cellar curation, restaurant wine lists, sourcing and investment advisory. A jury member for the Kura Master competition, he champions a sommellerie rooted in terroir, attentive to what each bottle says about a place and a hand.

Talking points

"A wine is only as good as what it says about the place and the hand behind it."

"You don't build a wine list — you build a conversation between a house and its guests."

"Serving the President wasn't a summit reached — it was one step among others."

"A private cellar you open more often is worth more than one you're afraid to touch."