



DOMAINE Armelle et Bernard RION

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Armelle and Bernard RION, associated with their daughters Nelly, Mélissa, Alice and her husband Louis, are working on 8 hectares, mostly on Côte de Nuits. In the vineyard and in the wine making, the RION family works traditionally using the knowledge of the past generations. Since 2019, Domaine Armelle et Bernard Rion is certified "Environmental High Value" level 3.

CHAMBOLLE-MUSIGNY 1^{ER} CRU « Les Gruenchers »

Red wine made from Pinot Noir grapes.

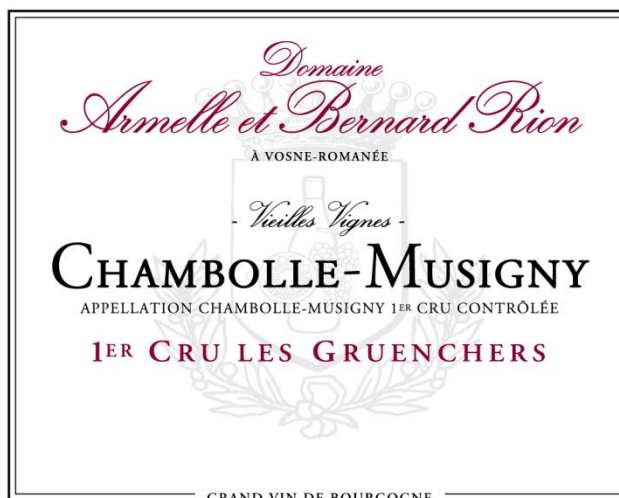
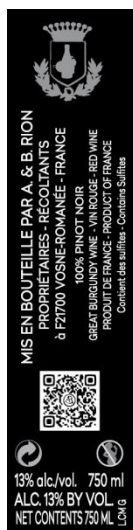


This 60 years old vineyard (0.20 hectares) is located in the northern part of Chambolle-Musigny, under the Grand Cru "Les Bonnes-Mares". This plot is well exposed and enjoys a beautiful sunshine. For this field and for each vineyard of the Domaine, the family RION makes a sustainable and rational agriculture without insecticide and herbicide.

After a manual harvest, grapes are destemmed and ferment in a cement tank during about 2 weeks. The grapes are treaded manually every day. When the fermentation is over, we do the pressing in a pneumatic press, afterwards the wine will age in our cellar in oak barrels (60% of new oak) during about fifteen months.

The style of the wine is very typical of the appellation Chambolle-Musigny which is both fine, elegant and feminine with delicate aromas of raspberry, wild strawberry and violet. To be served with white meats or poultry such as guinea fowl or pheasant and of course with a fine cheese platter. Young, it will be fruity, with age it will develop some forest aromas.

Ageing potential: 10 years and more.



Siret 330 712 753 00012 – N°TVA : FR 58 330 712 753 – R.C.S. : D 330 712 753 384 D 11

Alcohol abuse is bad for your health; you must drink responsibly.