



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.

MEURSAULT « SOUS LA VELLE »

White wine made from Chardonnay grapes.



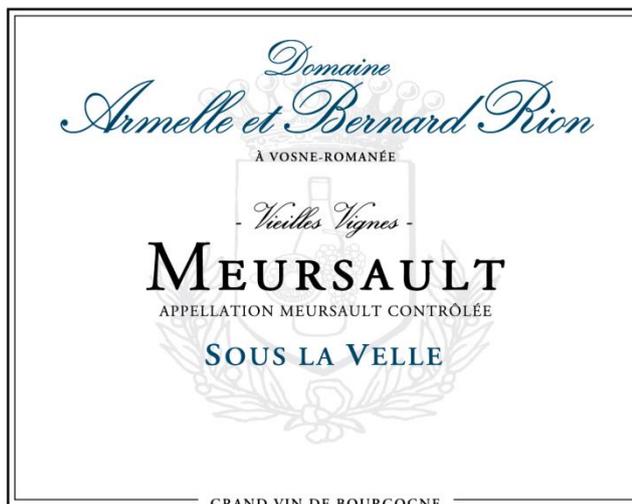
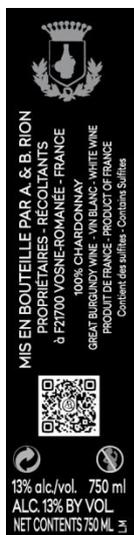
Alice RION had the privilege in 2010 to purchase this plot of Meursault « Sous la Velle ». This is the first plot that is cultivated in Côte de Beaune by the family! And what an appellation!

This 11 Ares plot is more than 70 years old and it provides an annual harvest of high quality due to its yield under control. This vineyard is cultivated exclusively by hand and produces beautiful grapes, with little berries. For this field and for each vineyard of the Domaine, the family RION makes a sustainable and rational agriculture without insecticide and herbicide.

The harvest is hand-picked and then pressed immediately. After settling, the must is placed in barrels. The fermentation and maturation are held entirely in French oak barrels (70% of new barrels) for 12 to 15 months.

This is a gold color wine, which is rich, round and fleshy. It develops aromas of vanilla, white flowers and brioche, which will delight you. It's perfect with crustaceans, fish from river or sea, and with white meats in sauce.

Ageing potential: 5 to 7 years.



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.