



Bernard RION SARL

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Since 2018, the company Bernard Rion Sarl selects grapes from this appellation and vinifies it traditionally using the knowledge of the past generations. After a first beautiful harvest, the Domaine Armelle and Bernard Rion got a long-term lease in late 2019 to work the plots.

AOC CHOREY LES BEAUNE

Red wine from Pinot Noir

This wine is produced thanks to the selection of grapes from several plots between Ladoix and Chorey Les Beaune, for an overall area of 0.54 Ha.

The crop is totally picked by hand with quality control directly in the vineyard and then fully destalked. The berries will then ferment in a cement tank for about 2 weeks. The grapes are trodden manually every day. After the press, the wine will age in French oak barrels (20% new oak barrels, 80% French oak 2 to 5 years) for about 10 to 15 months.

This wine is well balanced, full of fruits, with moderate but supple and elegant tannins. In his youth, it develops aromas of young red fruits such as cherry and raspberry. It will spice up your grilled red meats or your traditional fine cheese platters. Over time, the tannins will soften and allow more complex aromas of jammy fruits, gingerbread or leather. It will match perfectly your meats with sauce.

Aging potential: 3 to 5 years

