



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.

NUITS-SAINT-GEORGES 1^{ER} CRU « Marcel Héritage »

Red wine made from Pinot Noir grapes.

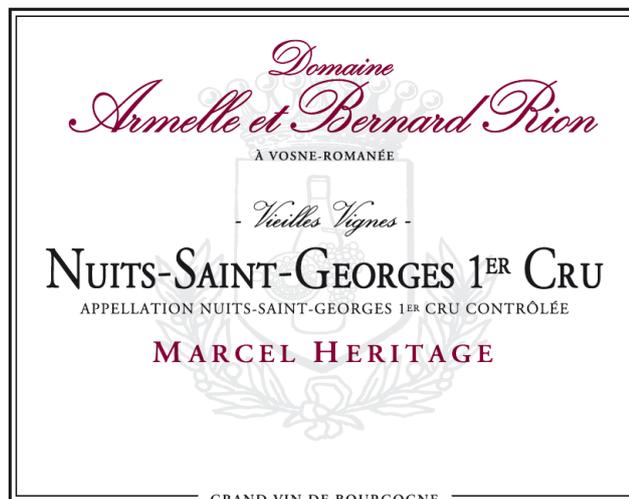


This wine is made from two plots « Les Murgers » and « Aux Chaignots » and that represents a total of 0.56 hectares. They are located at the North of Nuits-Saint-Georges, very close to the Village of Vosne-Romanée. These plots enjoy a great sun exposure and they are on a great clay-chalky slop with low rocks. The grapes come from some more than 75 years old vineyards! For this field and for each vineyard of the Domaine, the family RION makes a sustainable and rational agriculture without insecticide and herbicide.

The crop is totally picked by hand and then fully destalked. The berries will then ferment in a cement tank for about 2 weeks. The grapes are treaded manually every day. After the press, the wine will age in French oak barrels (60% new oak barrels) for about 15 months.

This is a powerful, rich and complex wine, which is very round in the mouth with a leather finish. This fruity wine in its first years will become hardier and its flavours will change to earthy, forest and mushrooms. It will match well with some red meats, grilled or in sauce, game and lamb.

Ageing potential: 10 years and more.



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