



Bernard Rion

Chambolle-Musigny 1er Cru "Les Gruenchers"

Appellation Chambolle-Musigny Premier Cru Contrôlée

It is in the Domaine Armelle et Bernard RION, established in Vosne-Romanée since 1896 that the RION's family transforms precious grapes into delicious nectar. The Bernard RION family business proposes its Côte de Nuits and Côte de Beaune wines, as well as its truffles products.



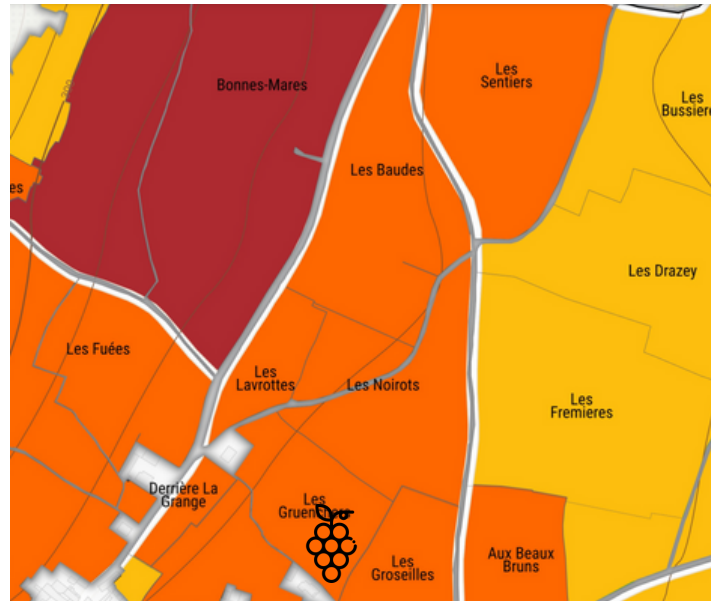
Pinot Noir



Hand-harvested,
100% destemmed



Recommended aging: minimum
5 years, long aging possible



0.20 hectare vineyard in Climat "les Gruenchers", located north of Chambolle-Musigny, below the Route des Grands Crus. The vines are 60 years old.

Winemaking / Vinification

Natural alcoholic fermentation: 10 days in cement vats. Aging: 12 to 15 months in French oak barrels (55% new).

Food and wine pairing

Fish-based starters, White meats and poultry, Fine cheeses.



On the nose

Elegant aromas of:

- Raspberry
- Wild strawberry
- Violet

In the mouth

A typical wine of the Chambolle-Musigny appellation, feminine, silky and delicate, with a beautiful length.

Bernard Rion SARL, 8 Route Nationale 21700 VOSNE-ROMANÉE, FRANCE

Tel : +33 380610531 / Mail : contact@bernardrion.fr / Web : www.domainerion.fr

SIRET : 829 307 206 000 13 / RCS.Dijon / TVA FR58 829 307 206