

Chassagne-Montrachet 1er Cru "Les Chenevottes"

Appellation Chassagne-Montrachet 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.

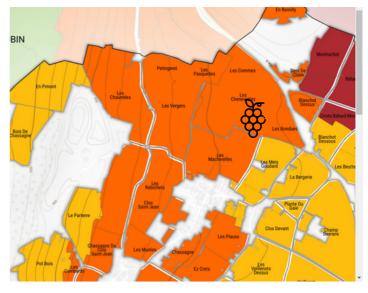


Chardonnay



Hand-harvested, 100% destemmed

Recommended aging: 2 to 10 years



The Premier Cru Climat "Les Chenevottes" is located near the famous Grand Cru "Montrachet", in the commune of Chassagne-Montrachet.

Winemaking / Vinification

Direct pressing and transfer to French oak barrels for fermentation. Aged in barrels for 12 to 15 months, with regular stirring of the lees.

Food and wine pairing

Grilled fish, White meats



On the nose

The elegant nose reveals notes of :

- White flowers (hawthorn)
- Minerality (flint)
- Discreet vanilla

In the mouth

A wine of great complexity, elegance and refinement. With age, notes of honey will appear.

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