

Bernard Rion Meursault "Sous la Velle"

Appellation Meursault 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 6 years



This plot in "Sous la Velle" has been owned by Alice RION since 2010. It was the Domaine's 1st step into Côte de Beaune. This lovely Terroir is located south of the village.

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

Scallops, river fish and white meats in sauce.



On the nose

It develops voluminous aromas of:

- Brioche vanilla
- Peach
- White flowers

In the mouth

This typical Meursault appellation wine is rich, round, mineral and elegant.

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