

Bernard Rion

Nuits-Saint-Georges "Dame Marguerite"

Appellation Nuits-Saint-Georges 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.



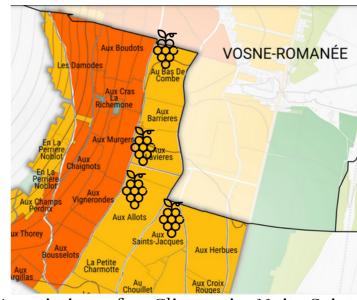
Pinot Noir



Hand-harvested, 100% destemmed



Recommended aging: from 2 to 10 years



Association of 4 Climats in Nuits-Saint-Georges ("Saints-Jacques", "Allots", "Lavières" and "Bas de Combe", total is 1,1Ha), bordering Vosne-Romanée.

Winemaking / Vinification

Natural alcoholic fermentation: 10 days in cement vats. Aging: 12 to 15 months in French oak barrels (40% new).

Food and wine pairing

Game, red meat, grilled or in sauce.



On the nose

It shows aromas of:

- Red berries in its youth
- Undergrowth, mushrooms and leather as it ages

In the mouth

Full-bodied, round and powerful.

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