

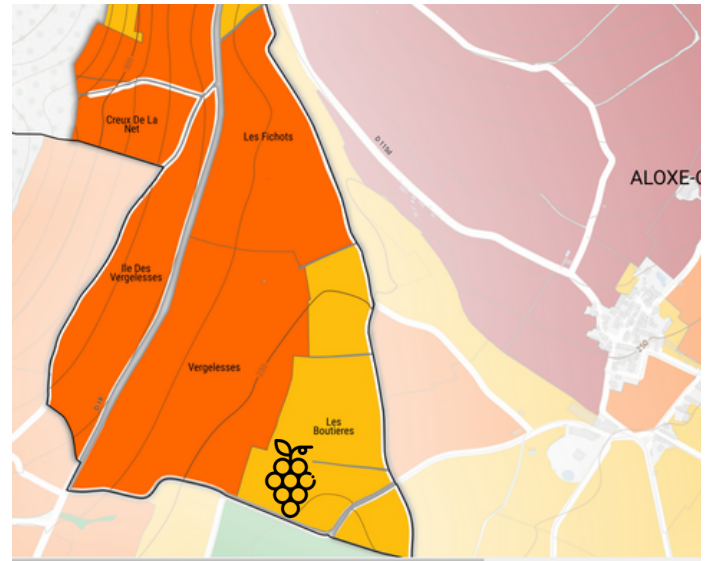


# Bernard Rion

## Pernand-Vergelesses "Les Boutières"

Appellation Pernand-Vergelesses 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.



Parcel of over 80 years old, located at the foot of the Corton hill, in the Climat "Les Boutières" (11 ares).



Pinot Noir



Hand-harvested,  
100% destemmed



Recommended aging: 2 to 8 years

### Winemaking / Vinification

Natural alcoholic fermentation: 10 days in cement vats. Aging: 12 to 15 months in French oak barrels (30% new).

### Food and wine pairing

Roast poultry or poultry in sauce,  
Fine cheeses.



### On the nose

It shows aromas of:

- Blackcurrant
- Cherry
- Raspberry
- Violet

### In the mouth

Harmonious and round on the palate.  
It's a wine for pleasure that goes well with many delicate dishes.

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