



Bernard Rion

Volnay 1er Cru

Appellation Volnay 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.



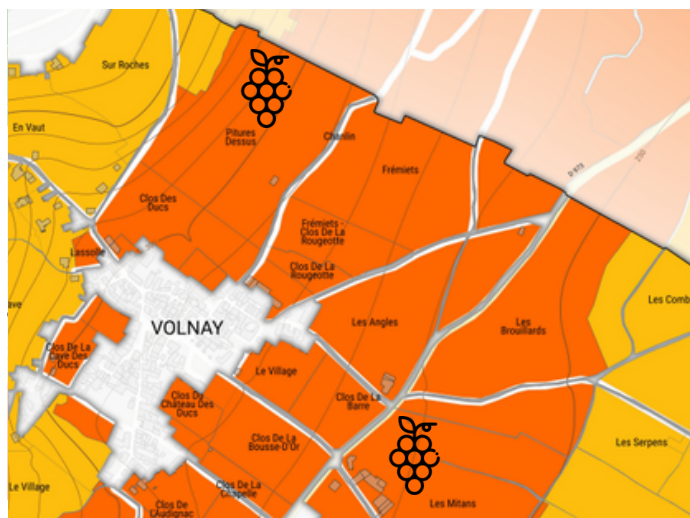
Pinot Noir



Hand-harvested,
100% destemmed



Recommended aging: Minimum
5 years, long aging possible



Association of 2 climats named "Les Mitans" and "Pitures Dessus".

Winemaking / Vinification

Natural alcoholic fermentation: 10 days in cement vats. Aging: 12 to 15 months in French oak barrels (50% new).

Food and wine pairing

Roast poultry, veal, duck and exotic cuisine.



On the nose

Gourmand and floral nose with aromas of:

- Redcurrant
- Violet

In the mouth

A delicate wine with a rich, fresh attack. Very good length.

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