



Bernard Rion

Volnay

Appellation Volnay 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: 2 to 8 years

Winemaking / Vinification

Alcoholic fermentation, 15 days in cement vats. Grapes are hand-picked. Aged 10 to 15 months in Burgundy barrels (40% new).

Food and wine pairing

A perfect match for roast poultry.



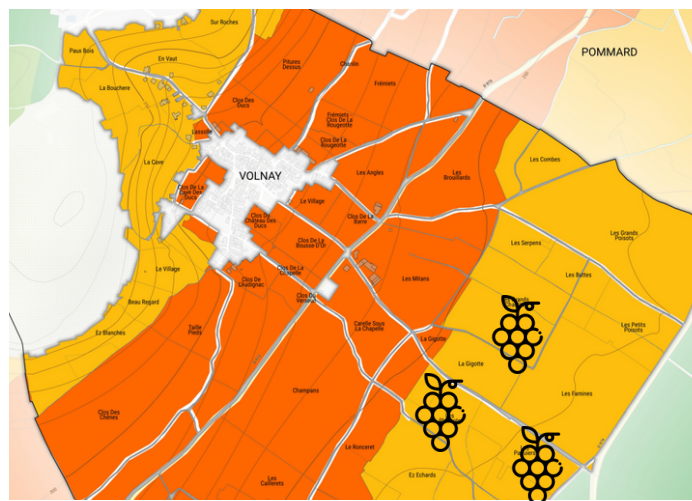
On the nose

This wine offers voluminous aromas:

- Vanilla
- Violet (sweetness)
- Black fruits
- Spices

In the mouth

This is an elegant, well-balanced, delicate wine with gourmet aromas. Black fruit and spice aromas



Grapes are from 3 climats of Volnay, just under the Premiers Crus Plots. These parcels are over 50 years old.

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