



DOMAINE Armelle et Bernard RION

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Armelle and Bernard RION, associated with their daughters Nelly, Mélissa, Alice and her husband Louis, are working on 8 hectares, mostly on Côte de Nuits. In the vineyard and in the wine making, the RION family works traditionally using the knowledge of the past generations. Since 2019, Domaine Armelle et Bernard Rion is certified "Environmental High Value" level 3.

AOC CHOREY-LES-BEAUNE

Red Wine from Pinot Noir



This wine is produced thanks to the selection of grapes from several plots between Ladoix and Chorey-Lès-Beaune, in Village appellation, for an overall area of 1,33 acres.

After a manual harvest, grapes are destemmed and ferment in a cement tank during about 2 weeks. The grapes are treaded manually every day. When the fermentation is over, we do the pressing in a pneumatic press, afterwards the wine will age in our cellar in oak barrels (20% new oak barrels, 80% of oaks from 2 to 4 years old) during 10 - 15 months.

This wine is well balanced, full of fruits, with moderate but subtil and elegant tannins. In his youth, it develops aromas of young red fruits such as cherry and raspberry. It will spice up your grilled meats or go well with ham and cheese platter for aperitive. Over time, the tannins will soften and allow more complex aromas of jammy fruits, gingerbread.

Aging potential: 3 to 6 years

