



# Bernard Rion

## Al'ice

Vin de France Moelleux blanc

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.



Aligoté and/or Gamay



Manual or mechanical harvesting



Recommended aging: 1 to 3 years



Sweet white wine produced from grapes from Côte de Nuits and Côte de Beaune..  
50 cl bottles.

### Winemaking / Vinification

The grape must be frozen at  $-4^{\circ}\text{C}$  for a few days to concentrate and exacerbate certain aromas and bring out its natural sweetness. Fermentation is then stopped to preserve between 20 and 30g of residual sugar. The wine is then aged for 12 months in oak barrels.

### On the nose

Gourmet notes of :

- Exotic fruits
- Pear



### In the mouth

The liveliness of a dry wine counterbalanced by the sweetness of a sweet wine pleasantly surprises the palate. Hints of pear and apple add a touch of sweetness.

### Food and wine pairing

As an aperitif, with Foie Gras, or with desserts such as lemon meringue pie.

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