



Bernard Rion

Beaune "Les Beaux Fougets"

Appellation Beaune 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.



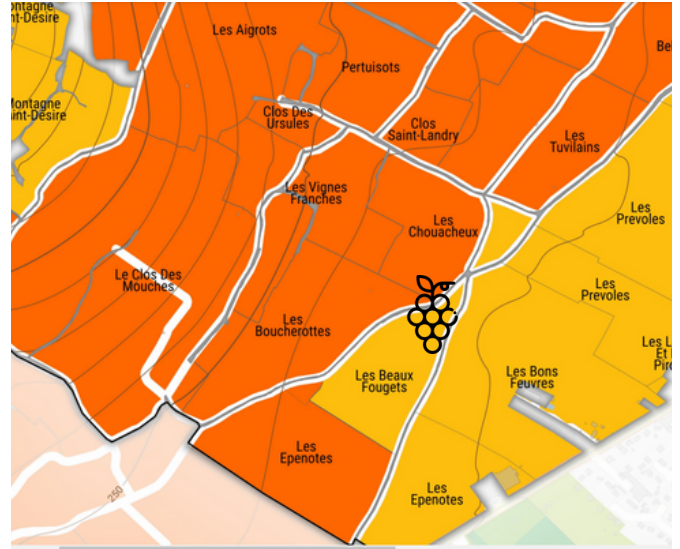
Pinot Noir



Hand-harvested,
100% destemmed



Recommended aging: 2 to 8 years



This wine comes exclusively from Climat "Les Beaux Fougets", located on the edge of the Premiers Crus, near Pommard. The vines are over 120 years old, which is exceptional.

Winemaking / Vinification

Natural alcoholic fermentation: 10 days in cement vats. Aging: 12 to 15 months in French oak barrels (40% new).

Food and wine pairing

Beef bourguignon and fine cheeses.



On the nose

This wine has a ruby color with aromas of fresh fruit, such as blackcurrant and blackberry.

In the mouth

On the palate, the wine is dense and fleshy, yet still greedy. The finish shows good potential for this level of appellation.

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