



# Bernard Rion

## Bourgogne Aligoté

Appellation Bourgogne Aligoté 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.



Aligoté



Hand-harvested,  
100% destemmed



Recommended aging: 1 to 3 years



A wine made exclusively from the Aligoté grape, a typical and historic variety of Burgundy. The vines are located in the Côte de Nuits and Côte de Beaune areas.

### Winemaking / Vinification

Alcoholic fermentation then aged on lees for 6 months in stainless steel tanks.

### Food and wine pairing

Seafood, Grilled fish, Charcuterie, Burgundy snails, Fondue and Raclette.



### On the nose

Fresh, aromatic nose typical of Aligoté:

- Citrus
- Exotic fruits
- White flowers (Acacia)

### In the mouth

This wine is precise, fresh and deliciously lemony on the palate.

Bernard Rion SARL, 8 Route Nationale 21700 VOSNE-ROMANÉE, FRANCE

Tel : +33 380610531 / Mail : [contact@bernardrion.fr](mailto:contact@bernardrion.fr) / Web : [www.domainerion.fr](http://www.domainerion.fr)

SIRET : 829 307 206 000 13 / RCS.Dijon / TVA FR58 829 307 206