



Bernard Rion

Bourgogne "La Croix Blanche"

Appellation Bourgogne 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: from 2 to 8
years

Winemaking / Vinification

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

Food and wine pairing

Red meats, grilled or in sauce, Fine cheese platter.



On the nose

It shows aromas of :

- Red fruit in its youth
- Undergrowth, Mushrooms and Leather as it ages

In the mouth

A racy wine with very fine tannins. It has good ageing potential for its appellation level.

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