



Bernard Rion

Chorey-Lès-Beaune

Appellation Chorey-Lès-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.



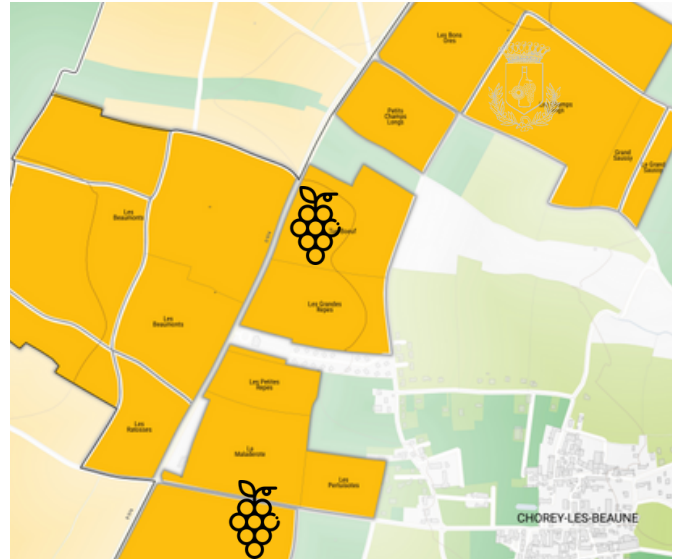
Pinot Noir



Hand-harvested,
100% destemmed



Recommended aging: 2 to 6 years



Association of 3 Climats around Chorey-Lès-Beaune ("les Champs Longs", "les Confrelins" and "Tueboeuf") (0.54Ha in total).

Winemaking / Vinification

Natural alcoholic fermentation: 10 days in cement vats. Aging: 12 to 15 months in French oak barrels (30% new).

Food and wine pairing

Aperitif platters, cold meats, home-made terrines and grilled meats.



On the nose

It shows aromas of :

- Blackcurrant
- Cherry
- Raspberry

In the mouth

This wine is harmonious, intensely fruity, with round tannins.

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