



Bernard Rion

Clos de Vougeot Grand Cru

Appellation Clos de Vougeot Grand Cru 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.



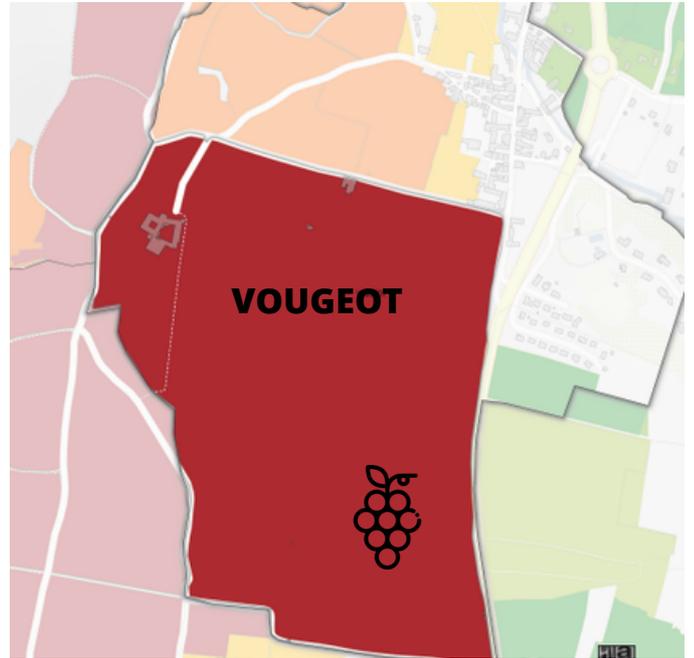
Pinot Noir



Hand-harvested,
100% destemmed



Recommended aging: minimum
5 years, long aging possible



In the heart of Clos de Vougeot, our small 16 ares parcel with vines over 70 years old.

Winemaking / Vinification

Natural alcoholic fermentation: 10 days in an oak vat. Aging: 15 months in French oak barrels (100% new barrels).

Food and wine pairing

Duck, Roast meats, Cheese platter



On the nose

Very aromatic, with fragrances of :

- Red fruit (blackcurrant, cherry in its youth)
- Forest aromas (as it ages)

In the mouth

A complex, racy and elegant wine

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