



Bernard Rion

Marsannay "En Sampagny"

Appellation Marsannay 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.



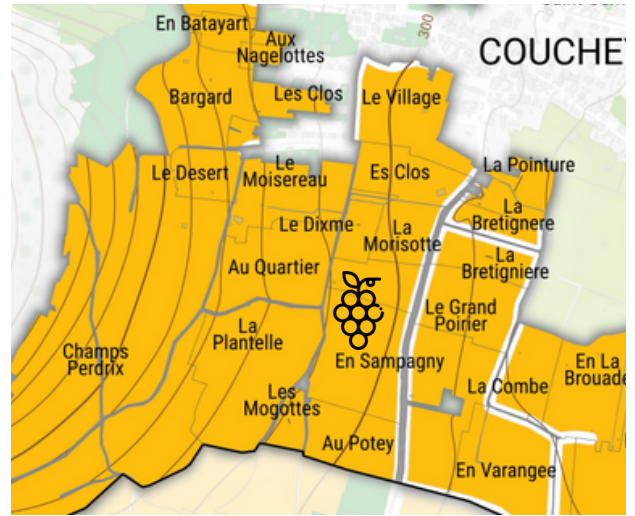
Pinot Noir



Hand-harvested,
100% destemmed



Recommended aging: 2 to 8 years



Climat "En Sampagny", located south of the Marsannay appellation, in the commune of Couchey.

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

White meats, cold cuts, grilled fish.



On the nose

The nose is expressive with notes of:

- Licorice
- Coffee
- Morello cherry
- Blackcurrant

In the mouth

This wine has a fresh, gourmand and spicy mouthfeel, well balanced.

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