

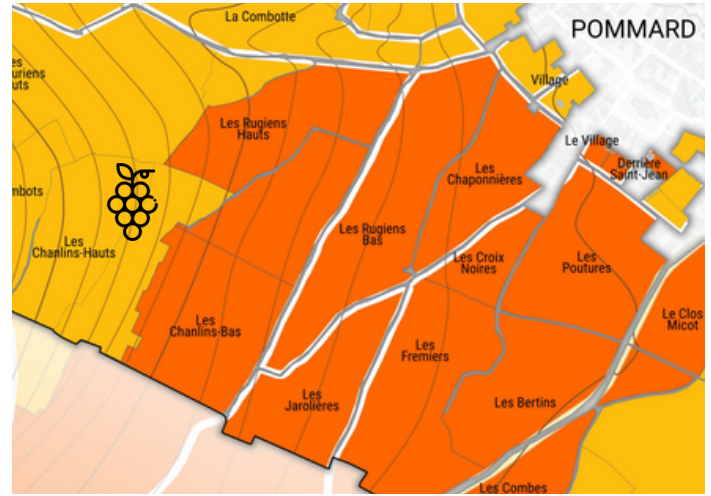


Bernard Rion

Pommard

Appellation Pommard 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

this wine includes the plot "Les Chanlins-Haut" climat, a continuation of the Volnay appellation

Winemaking / Vinification

Alcoholic fermentation, 15 days in cement vats. Grapes are hand-picked. Aged 10 to 15 months in Burgundy barrels (30% new).

Food and wine pairing

Game and Lamb for example



On the nose

This wine offers voluminous aromas:

- Black fruit
- Blackberries
- Blueberries

In the mouth

Dark fruit aromas, spices and pepper. A hint of animal accompanies. A complex wine with good length.

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