



Bernard Rion

Saint-Aubin 1er Cru "En Remilly"

Appellation Saint-Aubin Premier 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.



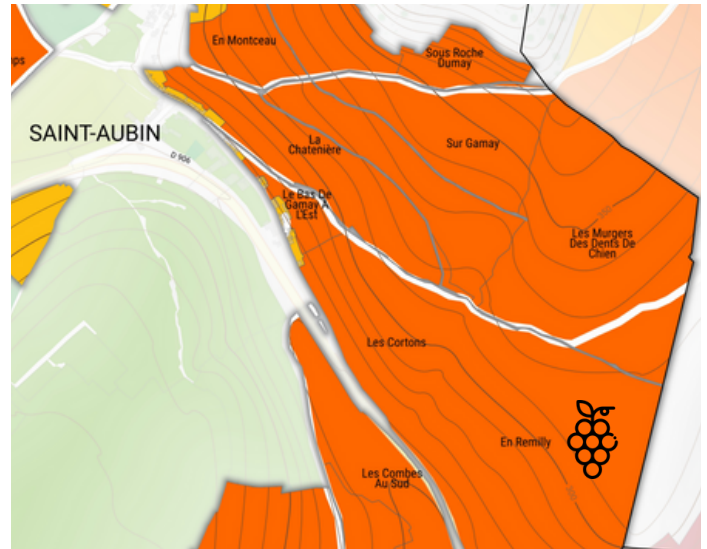
Chardonnay



Hand-harvested,
100% destemmed



Recommended aging: 2
to 8 years



The Climat "En Remilly" is highly regarded for its proximity to Chassagne-Montrachet.

Winemaking / Vinification

Direct pressing and transfer to French oak barrels for fermentation. Aged in barrels for 12 to 15 months, with regular stirring of the lees.

Food and wine pairing

Fillets of red mullet and other grilled fish, poultry in sauce and fine cheeses.

On the nose

The elegant nose reveals notes of :

- White flowers (hawthorn)
- Minerality (flint)
- Discreet vanilla

In the mouth

Mineral in its youth, it fleshes out and gains in richness and fullness after a few years.

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