

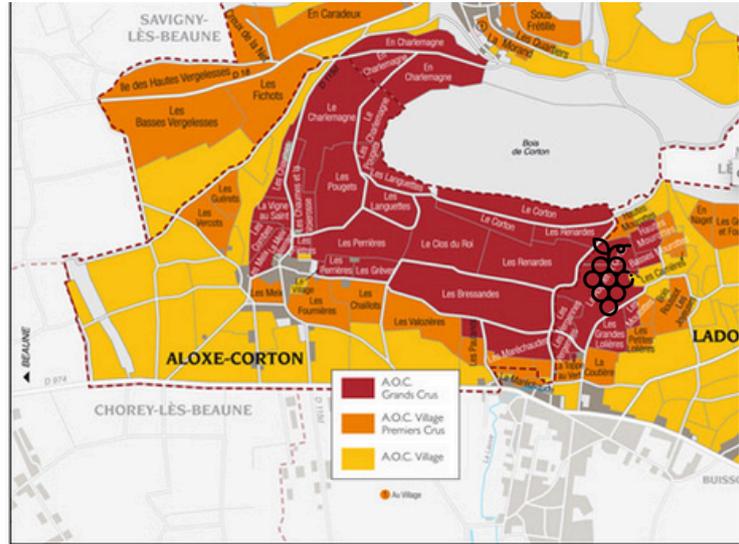


Bernard Rion

Corton-Rognet Grand Cru

Appellation Corton 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



Recommended aging : 5 to 10+ years

Winemaking / Vinification

Natural alcoholic fermentation: 10 days in cement vats. Aging: 12 to 18 months in French oak barrels (100% new).

Food and wine pairing

Red Meats, Mature Cheeses, Saucy Dishes, Mushrooms and Truffles



On the nose

Elegant on the nose with notes of:

- Cherry, Blackcurrant
- Floral
- Spices
- Leather, earthiness, truffle with age

In the mouth

The tannins are refined, providing additional roundness. The structure remains solid, with remarkable persistence on the palate.

Bernard Rion SARL, 8 Route Nationale 21700 VOSNE-ROMANÉE, FRANCE

Tel : +33 380610531 / Mail : contact@bernardrion.fr / Web : www.domainerion.fr

SIRET : 829 307 206 000 13 / RCS.Dijon / TVA FR58 829 307 206