



# Bernard Rion

## Crémant de Bourgogne

Appellation Crémant de Bourgogne 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, Chardonnay, Aligoté



Hand-harvested



Recommended aging : 1 à 3 ans

### Winemaking / Vinification

### On the nose

Expressive and fresh, with aromas of white fruits such as green apple, pear and light white floral notes.

### Food and wine pairing

Appetizers, Cheeses, Fish/Seafood,  
Desserts

### In the mouth

Lively and elegant attack, with a fine and persistent mousse. The balance between fraishness and sweetness is harmonious,



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