

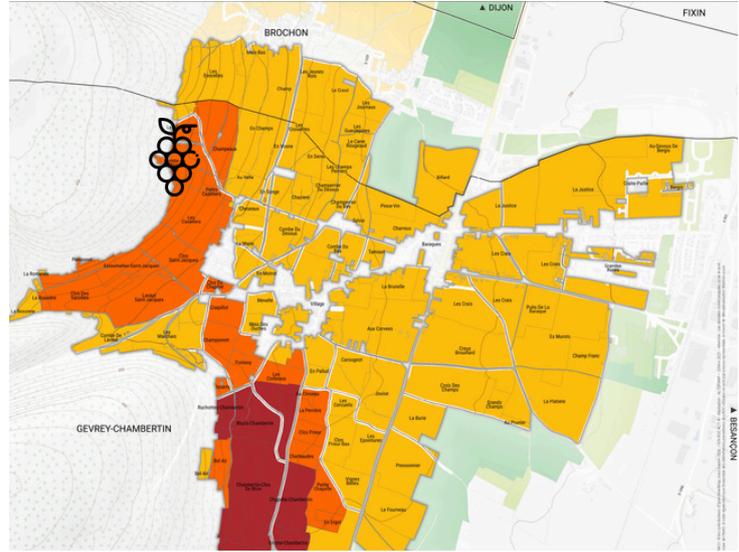


Bernard Rion

Gevrey-Chambertin 1er Cru "Combe aux Moines"

Appellation Gevrey-Chambertin 1er 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 15 months in French oak barrels (50% new).

Food and wine pairing

Red Meats, Fine Cheeses, Saucy Dishes



On the nose

Elegant on the nose with notes of :

- Cherry
- Raspberry/Strawberry
- Suble Animal
- Vanilla

In the mouth

Clean and fruity, with a velvety texture and fine tannins. The balance between acidity and sweetness is marked, offering a lovely freshness.

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