



# Bernard Rion

## Monthélie “Les Hauts Brins”

Appellation Monthélie 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.



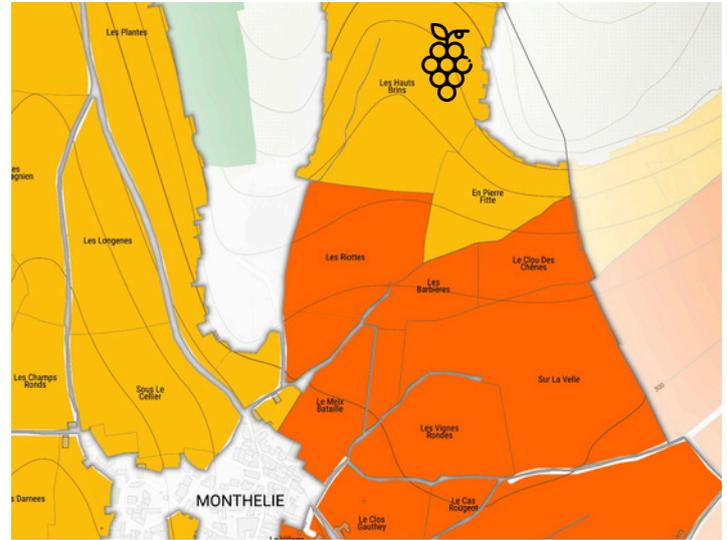
Pinot Noir



Hand-harvested



Recommended aging : up to 5 years



This wine from the Monthélie appellation is produced from a single Pinot Noir grape variety. The “Les Hauts Brins” plot is located in the continuity of the Volnay appellation.

### Winemaking / Vinification

Natural alcoholic fermentation: 10 days in cement vats. Aging: 12 to 15 months in French oak barrels (30% new).

### Food and wine pairing

White meats, Grilled meats, Charcuterie, Saucy dishes



### On the nose

Elegant on the nose with notes of :

- Red and Black Fruits
- Discreet Vanilla
- Light Floral

### In the mouth

Fine tannins, fruits and spices.

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

Tel : +33 380610531 / Mail : [contact@bernardrion.fr](mailto:contact@bernardrion.fr) / Web : [www.domainerion.fr](http://www.domainerion.fr)

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