



Bernard Rion

Nuits-Saint-Georges 1er Cru "Les Damodes"

Appellation Nuits-Saint-Georges 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.



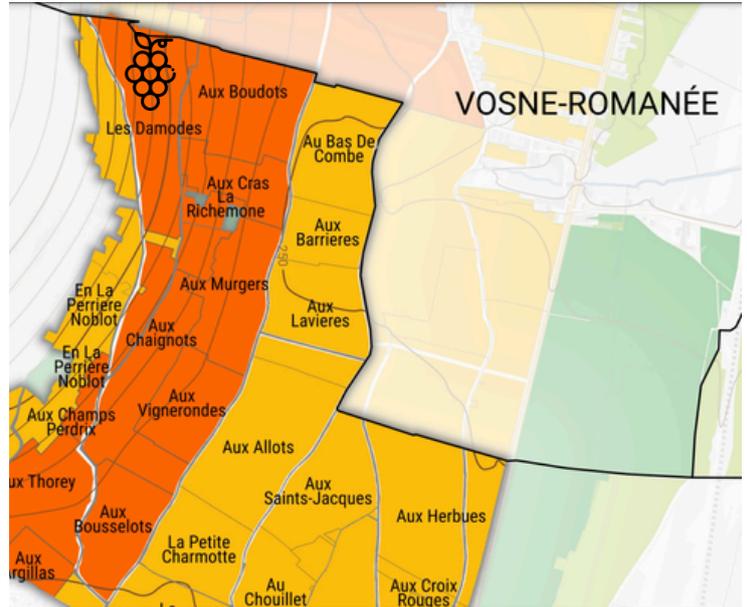
Pinot Noir



Hand-harvested,
100% destemmed



Recommended aging: minimum
5 years, long aging possible



Located in Nuits-Saint-Georges, Climat "les Damodes" overlooks the village of Vosne-Romanée. The plot (0.42 hectares) faces due east, on a steep slope.

Winemaking / Vinification

Natural alcoholic fermentation: 10 days in cement vats. Aging: 12 to 15 months in French oak barrels (55% new).

Food and wine pairing

Game, red meats and mature cheeses.



On the nose

It shows aromas of:

- Red berries and violets when young
- Undergrowth, mushrooms and leather as it ages

In the mouth

A wine that is both powerful and very fine. Its aromas will gain in complexity over time.

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