



# Bernard Rion

## Pommard 1er Cru "Les Epenots"

Appellation Pommard 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.



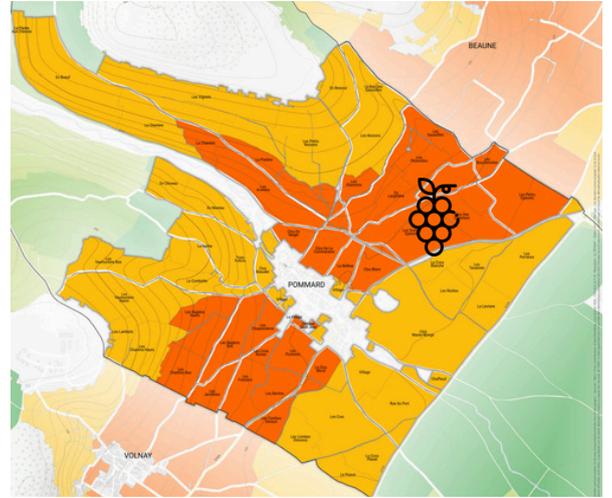
Pinot Noir



Hand-harvested



Recommended aging : 5 to 10+ years



The plot comes from a unique climate "Les Epenots" located just north of the town center of Pommard.

### 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

Game, Veal, Lamb



### On the nose

Elegant on the nose with notes of :

- Blackberry
- Blueberry
- Subtle Animal

### In the mouth

On the palate, aromas of black fruits and spices are revealed. Elegant tannins complement the power of this wine.

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