



Bernard Rion

Bourgogne Blanc Chardonnay

Appellation 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.



Chardonnay



Hand-harvested,
100% destemmed



Recommended aging: 1 to 3 years

Cuvée of different Chardonnay vineyards around Burgundy, planted on a rich blend of clay and lilestone soils.

Winemaking / Vinification

Direct pressing and transfer to French oak barrels and stainless steel for fermentation. Aged in barrels for 12 months with regular stirring of the lees.

Food and wine pairing

Aperitifs, charcuterie, cheeses, fish



On the nose

Elegant on the nose with notes of :

- White Flowers
- Minerality (flintstone)
- Discreet Vanilla

In the mouth

This mineral wine is as indulgent as it is lively!

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