



Bernard Rion

Chambolle-Musigny "Les Échezeaux"

Appellation Chambolle-Musigny 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.



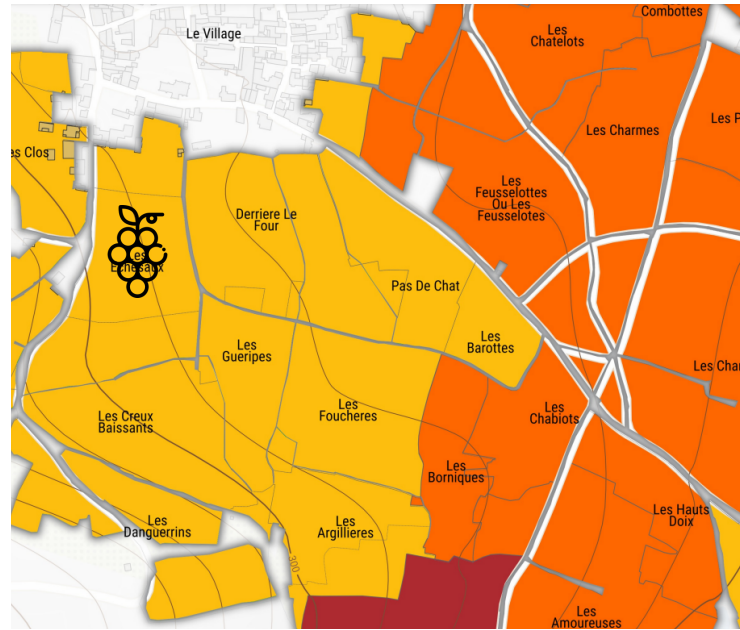
Pinot Noir



Hand-harvested,
100% destemmed



Recommended aging: from 2 to
10 years



Located south of the church of Chambolle-Musigny, this 0.80 hectare vineyard, in the "Les Échezeaux" climat, is around 50 years old.

Winemaking / Vinification

Natural alcoholic fermentation: 10 days in cement vats. Aging: 12 to 15 months in French oak barrels (40% new).

Food and wine pairing

Raw or cooked fish, White meats roasted or in sauce, Fine cheeses.



On the nose

Rich aromas of :

- Red berries and violets
- Undergrowth, Mushrooms and Leather as it ages

In the mouth

A typical Chambolle-Musigny appellation wine, fine and elegant. Fruity when young, then woody when mature.

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