





12 to 15 months in French oak barrels (30% new)

On the nose, aromas of blackcurrant, cherry and raspberry. Harmonious wine in the mouth, intensely fruity, with round tannins. Well paired with aperitif platters, cold meats, homemade terrines and grilled meats.



Bernard Rion

HOREY-LES-BEAUNE

Weilles Vigne

B Bernard Rion

Chorey-Lès-Beaune

100% Pinot Noir

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B Bernard Rion Chorey-Lès-Beaune 100% Pinot Noir 12 to 15 months in French oak barrels (30% new) On the nose, aromas of blackcurrant, cherry and raspberry. Harmonious wine in the mouth, intensely fruity, Bernard Rion with round tannins. Well paired with HOREY-LES-BEAUN aperitif platters, cold meats, home-Weilles Hymes . made terrines and grilled meats.



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