



Bernard Rion

Vosne-Romanée 1er Cru "Les Chaumes"



100% Pinot Noir



12 to 15 months in French oak barrels (55% new)

Very aromatic on the nose, with fragrances of cherry and strawberry. Fleshy and rich mouth in its youth, velvety and very complex with age. Well paired with veal, grilled lamb or mature cheeses.



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