



Bernard Rion

**Nuits-Saint-Georges 1er
Cru“Les Damodes”**



100% Pinot Noir



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

On the nose, it shows aromas of red berries and violets, and leather when aged. A wine that is both powerful and very fine. Its aromas will gain in complexity over time. Perfect pairing with red meats and mature cheeses.



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