



Bernard Rion

Vosne-Romanée 1er Cru "Les Chaumes"

Appellation Vosne-Romanée Premier Cru 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.



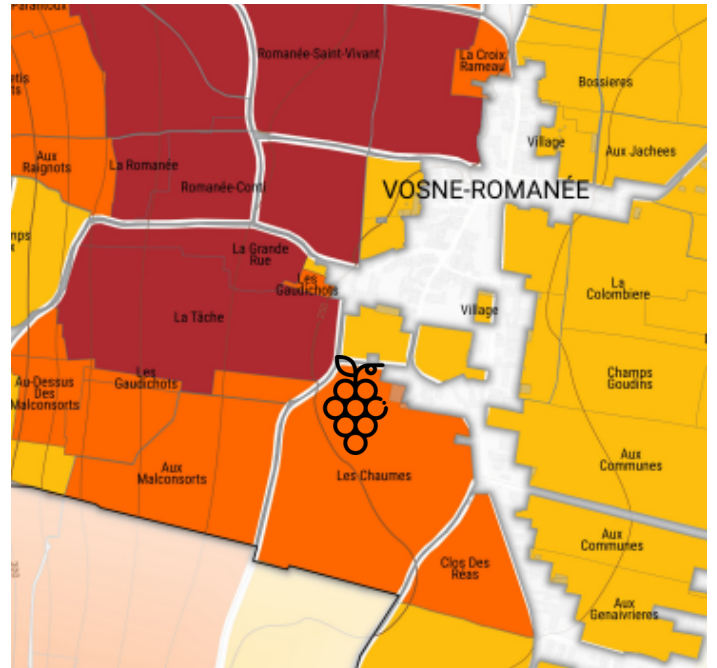
Pinot Noir



Hand-harvested,
100% destemmed



Recommended aging: minimum
5 years, long aging possible



This 46 ares parcel from Climat "Les Chaumes" is located in Vosne-Romanée.

Winemaking / Vinification

Natural alcoholic fermentation: 10 days in cement vats. Aging: 12 to 15 months in French oak barrels (55% new barrels).

Food and wine pairing

Veal, Grilled lamb or lamb in sauce,
Mature cheeses



On the nose

Very aromatic, with fragrances of:

- Cherry
- Strawberry
- Undergrowth (with age)

In the mouth

Fleshy and rich in its youth
Velvety and very complex with age

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