



Bernard Rion

Vosne-Romanée "Dame Juliette"

Appellation Vosne-Romanée 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.



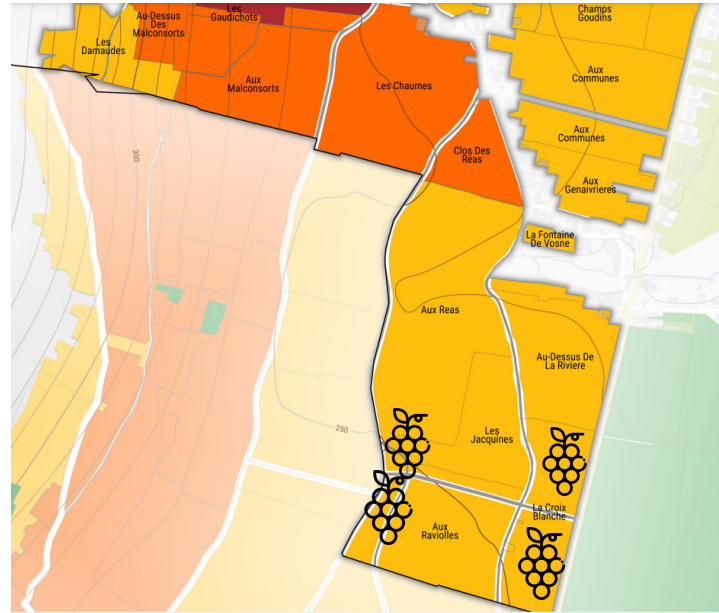
Pinot Noir



Hand-harvested,
100% destemmed



Recommended aging: minimum
2 and maximum 10 years



Three CLimats Raviolles, Jacquines and Croix Blanche (0.54 hectare) located south of Vosne-Romanée create this cuvée tribute to Bernard Rion's mother Juliette.

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

Veal or lamb, traditional or lightly spiced.



On the nose

Very aromatic with its fragrances :

- Fruity (Raspberry)
- Spicy (Clove and White Pepper)

In the mouth

A feminine wine, delicate and velvety on the palate

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