



# DOMAINE Armelle et Bernard RION

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**Armelle and Bernard RION, associated with their daughters Nelly, Mélissa, Alice and her husband Louis, are working on 8 hectares, mostly on Côte de Nuits. In the vineyard and in the wine making, the RION family works traditionally using the knowledge of the past generations. Since 2019, Domaine Armelle et Bernard Rion is certified "Environmental High Value" level 3.**

## BOURGOGNE « La Croix Blanche »

Red wine made from Pinot Noir grapes.

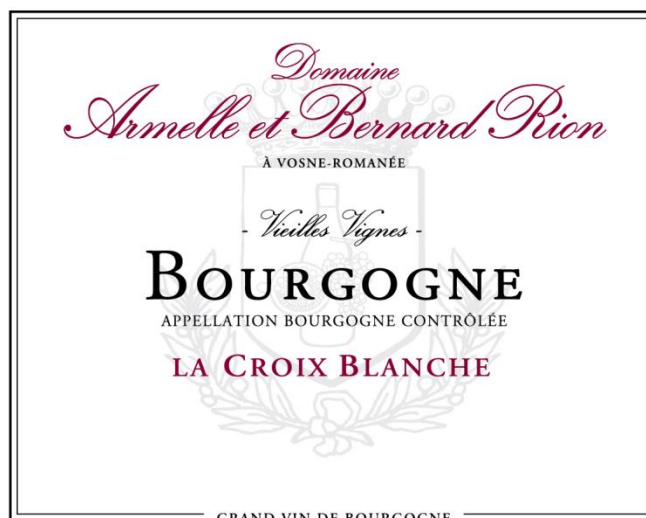
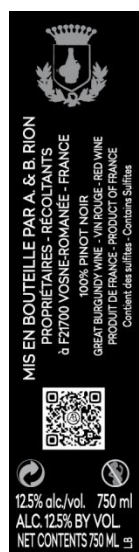


Our red burgundy « la Croix Blanche » is from 100% Pinot Noir grapes. The plots are located just south of Vosne-Romanée, at the border of the Nuits-Saint-Georges appellation. The grapes are picked on more than 50 years old vineyards. For this field and for each vineyard of the Domaine, the family RION makes a sustainable and rational agriculture without insecticide and herbicide.

The crop is totally picked by hand and is fully destalked. The full berries will then ferment in a cement tank for about 2 weeks. All the work in the winery is traditionally and handmade. After pressing, the wine will age in our cellar in oak barrels during 12 to 15 months.

This racy wine but with fine tannins, has a great potential for ageing in your cellar for its appellation. You will find in many red berry fruits during its first years and after few years of maturity, the flavors will change to earthy, forest and mushrooms. It will go well with grilled meats or when it's older with meats cooked with sauce or of course with a traditional cheese platter.

Ageing Potential: 5 to 8 years.



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Alcohol abuse is bad for your health; you must drink responsibly.