

Domaine Michèle & Patrice RION

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This red Burgundy shows a medium-intense red-purple color in its youth which ages into ruby-red with a rim of red-orange. On the nose it exhibits the whole range of Pinot Noir aromas: red and black fruits, cassis, forest woods. The structure, supple and with well-ripened tannins, allows the wine to drink well young while ensuring improvement with age.

Grape Variety : Pinot noir
Alcoholic content : 12.5°
Cases produced : 450
Soil : Argileous limestone
Aging : Oak barrels, 10% new
Vine age : 40 years
Vineyard Location : Across from Chambolle-Musigny

Characteristics : We bought these vines in 1990, and they remain among our favorites. A wine featured several times in the Guide Hachette, the quality level is closer to that of a village-level growth, as is its ability to age. Even so, the wine is lovely young because of the vines' exceptional ability to produce beautifully mature grapes that immediately give a roundness and suppleness to the wine.

Storage and aging : Keep cool (around 12C) in a dark place with constant temperatures. Store the bottles on their sides, and serve around 16C young, rising to 18C with a bit of age. Best between 2-6 years old.

To drink with : Simple food, or with a lunch among friends. Goes well with Beef Burgundy, meats in sauces, cheeses.