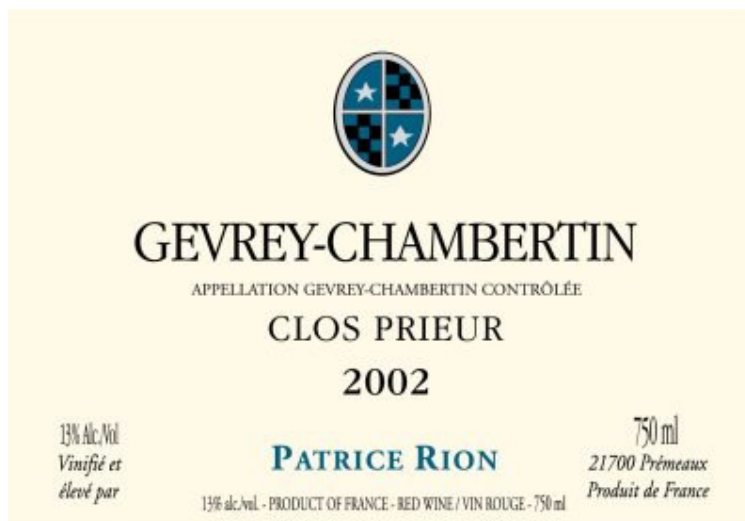


# Patrice RION

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Gevrey-Chambertin's wines are deeply colored, with a nose of bay, blackcurrants and other red and black fruits, along with musk, fur and, particularly when young, anise. Muscular, with deep, ripe, creamy tannins, they show a good balance of acidity. Altogether among the most solid of Burgundy wines.

- Grape Variety :** Pinot noir  
**Alcoholic content :** 13°  
**Cases produced :** 250  
**Soil :** Argileous limestone  
**Aging :** Oak barrels, 50% new  
**Vineyard Location :** On a gentle slope with lighter soil to the south of the town of Gevrey-Chambertin, just beside the 1er Cru Clos Prieur  
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**Characteristics :** Very fine and elegant, our Clos Prieur shows a fine balance of tannins and acidity with a silky texture and long finish. Lots of cherry and blackcurrant flavors, with a great depth of bouquet.  
**Storage and aging :** Keep cool (around 12C) in a dark place with constant temperatures. Store the bottles on their sides, and serve around 17C. Best between 5-10 years old.  
**To drink with :** Red meat or game.