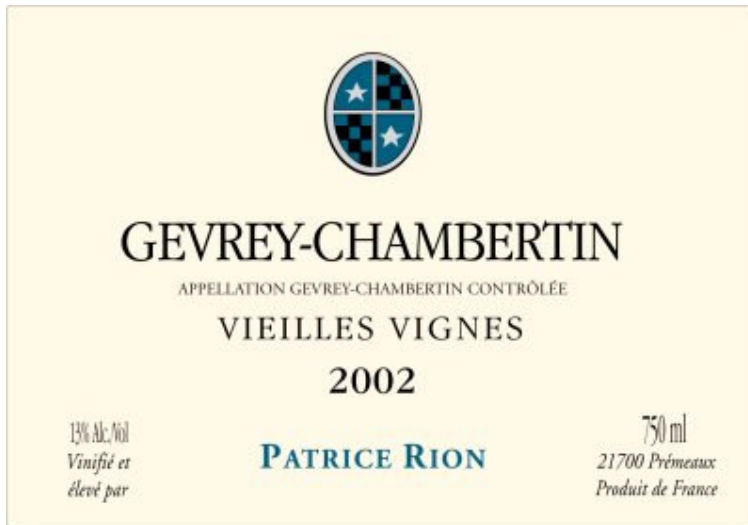


Patrice RION

1, rue de la Maladière - Prémieux-Prissey - 21700 Nuits-Saint-Georges - France

Tel. : +33 (0)3 80 62 32 63 - Fax : +33 (0)3 80 62 49 63

Email : Patrice.Rion@wanadoo.fr - Web site : www.patricerion.com



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 : 450
Soil : Argileous limestone
Aging : Oak barrels, 50% new
Vineyard Location : Two thirds north of the town of Gevrey-Chambertin, one third to the south towards Morey-St-Denis
- Characteristics :** With a powerful, intense nose and great depth of flavor, this is a wine that demands some aging to reveal its full potential.
- 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 4-10 years old.
- To drink with :** Red meat or game.