

BURGUNDY . FRANCE  
DOMAINE ARMELLE & BERNARD RION

**Domaine Armelle et Bernard Rion  
Bourgogne Pinot Noir “La Croix Blanche”**



**Region:** Burgundy

**Varietal:** 100% Pinot Noir

**Harvest:** The approach here is to control yields via short pruning and green harvesting. At the harvest, sorting is done first in the vineyards but not usually at the *cuvée* (winery), arguing that rotten grapes that come in contact with the clean ones have already contaminated the latter.

**Process:** The grapes are 100% de-stemmed and the juice is allowed to first settle for 24 to 48 hours.

**Fermentation:** The fermenting must receives one punch and one pump over per day and no enzymes are used either for extraction or clarification. After approximately 20 days of total *fermentation*. The new wines are racked into new oak that averages 25 to 35% for the village wines, 50% for the 1ers and 100% for the Clos de Vougeot. Depending on the vintage, the wines remain in cask for 15 to 18 months and are then bottled without fining or filtration.

**Tasting:** Fresh, bright and pretty pinot fruit with lightweight, supple, forward flavors and a touch of finishing rusticity.