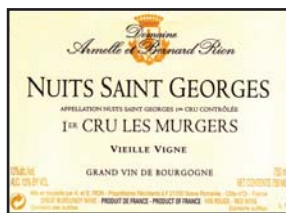


Domaine Armette & Bernard Rion

NUITS SAINT GEORGES 1ER CRU “LES MURGERS”



A tannic wine, robust and solid, with an intense dark color. Its aromas are powerful and complex: cherries, blackcurrant, truffles and often spices. These strong and robust wines go well with red wine sauces, marinated or roasted game, roasted or grilled strong red meats and goat's cheese.

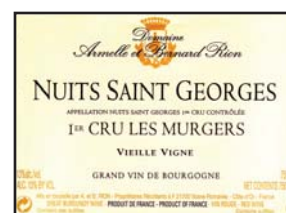


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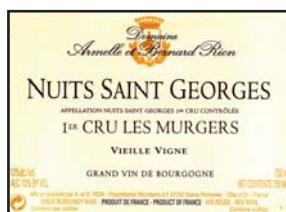


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