

Tours at Bernard RION – 8 route nationale, VOSNE ROMANÉE

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The members of the RION family welcome you to share their passions: Great Wines and Burgundy Truffles

Come and discover our terroir, our know-how, the magic of the winemaking process and the mysteries of the Burgundy truffle during friendly and gourmet tours.

Each visit will be accompanied with a **truffle product**.

INDIVIDUAL TOURS (on appointment only)

Discovery Tour 16 €/pax (from 2 to 9 pax): **Guided tour** of the cellars and tasting of 5 wines from Côte de Beaune and Côte de Nuits.

Duration: 30-45 minutes, Mondays to Saturdays

VIP Tour 30 €/pax (from 2 to 9 pax): **Guided tour** of the winery and the cellars with a member of the family. Explanation on the winemaking process and tasting of 5 wines including an old Clos de Vougeot Grand Cru.

No VIP tour on Wednesdays. Duration: about 45 minutes

Vineyard Superior Tour 60 €/pers (from 2 to 8 pax): Visit the **Terroirs of Vosne-Romanée** and the winery's cellars with the producer, followed by a tasting of 5 wines which includes a more than 10 years old Clos de Vougeot Grand Cru wine.

Tour in English at 14:00 Mondays to Fridays (at 10:00 in French). Duration: about 1h30

The Treasures of « La Côte » 80 €/pers (from 4 à 8 pax): **Go truffle hunting** with our Lagotto dog and then discover the **Terroirs of Vosne-Romanée** with the producer. Back in the cellars, you will enjoy a tasting of 5 wines including a more than 10 years old Clos de Vougeot Grand Cru.

Mondays to Fridays at 9:30 (from the 01/06 to 15/11). Duration: 1h30 to 2h

Authentica Tour 100 €/pax (from 2 pax): **Private guided tour** of the winery and the cellars with a member of the family. **Prestigious tasting of 8 wines** including 3 Premiers Crus wines and an old Clos de Vougeot Grand Cru wine.

No Authentica Tour on Wednesdays. Duration: 1h

« Immersion in Burgundy » 200 €/pers (from 4 pax): Introduction to the winemaker's job and explanation on the seasonal work while discovering our vineyard of the Côte de Nuits. **The producer** will share with you the secrets of the "Terroir" and of the "Climats of Burgundy". Back in the cellars of the winery, you will **enjoy a tasting** of Great

Burgundy wines including a more than 10 years old Clos de Vougeot Grand Cru wine. **A meal of 3 courses** with the winemaker will end this discovery.

Mondays to Fridays 9:30 to 13:30 (A deposit of 50% is asked to confirm this tour)

CONDITIONS

Our winery is open from Monday to Saturday, from 9AM to 5:30PM, according to our availability, in French or English on appointment only. Unfortunately, our cellars are not accessible to mobility-impaired persons yet. The cost of the tours are due for every person over 18, and half price for 16-17 years old, whether the wines are tasted or not. It's free for children under 15 years old. **The tours start on time, as scheduled during the booking, please plan to arrive 5 minutes in advance.**

Confirmation: The confirmation of the exact number of visitors is required 48h before the tour, and will be the basis upon which the bill will be made.

Cancellation fees: 48h or less: 50% of the total amount due. No-show: 100% of the total amount due.

Terms of payment: Payment at the cellar on the day of the tour. Cash, credit cards (except Amex) as well as vouchers are accepted. You will be able to purchase our wines at the cellar with no specific requirements regarding the quantity or we can organize the shipment of your order to your country. The famous Burgundy truffles will be sold only at the cellar.

Access and parking: 3rd house on the right in Vosne Romanée when you arrive from Nuits St Georges. You can park on the large pavement along the Domaine, it's easy and free.

Nearby to eat or to stay:

Vign'Appart : <http://vignappart.com/> / phone : +33 3 80 60 08 80

La Toute Petite Auberge : la-toute-petite-auberge@orange.fr / phone: +33 3 80 61 02 03

Le Vintage – Le Richebourg : <http://www.hotel-lerichebourg.com/> phone: +33 3 80 61 59 59

