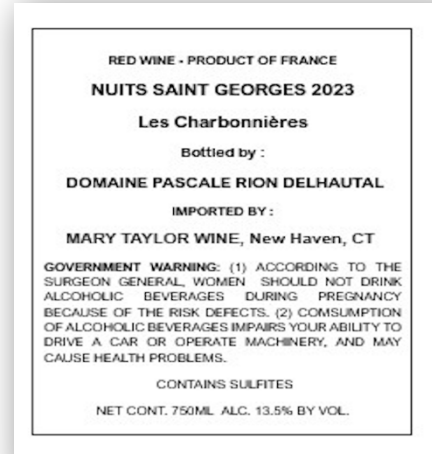


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Pascale Rion Nuits-Saint -Georges « Les Charbonnières »



Nuits-Saint-Georges is one of the cornerstone appellations of the Côte de Nuits, known for producing structured, long-lived Pinot Noir. Its vineyards are divided into a mosaic of “climats”, each with a distinct personality shaped by subtle variations in soil, elevation, and exposure. These climats are the result of centuries of careful observation and cultivation. Unique to Burgundy, a climat refers to a precisely defined parcel of land that expresses a singular terroir, recognized not only through tradition but protected by law and honored by UNESCO as a World Heritage feature since 2015.

“Les Charbonnières” is one such climat, located just below the town of Nuits-Saint-Georges, at the foot of the slope. The name likely refers to its historical use as a charcoal production site (Charbonnière meaning charcoal pit), a reminder of its former forested past before vine cultivation. The soils here are predominantly clay-limestone with deeper, cooler subsoils, contributing to wines of darker fruit, firmer tannins, and a slightly more rustic charm hallmarks of the southern section of the appellation.

The Rion family’s vines are cultivated without herbicides, using mechanical under-vine work and maintaining natural grass cover. This approach supports biodiversity and enhances the vineyard’s resilience in the face of climate change. Canopy management is done by hand, and selective leaf thinning is carried out to preserve health and ensure optimal ripening. The result is a wine that captures the identity of its terroir with precision, with aging potential and a true sense of place.

Size: 750 ml

Appellation: Nuits-Saint-Georges

Soil Type: Clay-Limestone

Varieties: 100% Pinot noir

Age of Vines: 30 years

Farming: Sustainable

Alcohol: 13,5%

Aging Details: Inox vat, 12 months in French oak

