



# LOUIS BERNARD

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As of 1976, Mr Bernard travelled throughout the Rhône Valley in search of exceptional winegrowers producing wines of great authenticity and true to their terroir. Since then, close partnerships have been established with more than 20 respected vineyard owners. 40 years later, the Louis Bernard spirit is still alive and has been given a new inspiration thanks to a young and dynamic team established in the village of Gigondas. **Generous, convivial, accessible** are the descriptions that come to mind when discovering these inspiring wines.

With Louis Bernard wines, enhance every moment!

## CÔTE-RÔTIE

### The spirit of Louis Bernard

**Sylvain Jean**, the Louis Bernard winemaker, and our **winegrower partners** are committed to sustainable agriculture and earth-friendly policies. The Louis Bernard winery is recognised «**Exemplary**» in **Sustainable Development**.



**Sylvain** is convinced that the quality of a wine depends above all on the selection of the fruit in respect of the environment. Together they guarantee the 'Louis Bernard style' is very much focused on **Grenache**, the king of grape varieties in the **southern Rhône Valley**. **Syrah** variety is the main grape of the **Northern** wines and due to its **aromatic richness and intense colour**, it is blended with Grenache in all of our southern wines.



SYRAH

**CÔTE-RÔTIE** is one of the **oldest** vineyards in France and the **northernmost** appellation in the Rhône Valley, located just a few miles south of the city of Lyon. The vines are on **very steep hillsides with narrow terraces** which only allow manual harvests. Present since antiquity, the vineyards almost disappeared because they were badly hit by the World War 1, when some 150 local winegrowers were killed; a number of slopes were subsequently abandoned. In 1960s, there were only about 60 hectares remaining when, in the 1980s, a few winegrowers undertook to replant and restore the terraces.

Today, the production area is round 320 ha. This appellation is now a famous player on the world stage.



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## CÔTE-RÔTIE

CÔTE-RÔTIE production area



### Grape Varieties

Syrah - Average yield: 40 hl/ha

### Winemaking

The hand-harvested grapes are placed in small 10 to 20kg crates. The grapes are sorted, destemmed and crushed. The maceration process lasts 20 days at controlled temperatures (max. 30°C) to concentrate the colour and aromas. Part of the wine matures in **oak** vats for 12 months. **Vegan** friendly.

### Tasting notes

Intense ruby red colour.

**Complex, elegant** nose of spice, red and black berry fruit and violets. As it ages, it takes on aromas of leather and stone fruits. The **palate** reveals flowers in addition to spicy notes. The harmonious oak taste tends to lengthen the mouth and develops chesnut cream notes. It has a rich and **round** finish.

### Service & food pairing

Enjoy this **prestigious** cru with beef fillet, duck breast with soft spices or Tournedos Rossini. Open at least 2 hours before serving between 16° and 18°C. This great wine can be cellared up to 10 years of age.