

LOUIS BERNARD

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!

DOMAINE LA SOUCO PAPALE CHÂTEAUNEUF DU PAPE White

Domaine La Souco Papale has been a family estate for 2 generations in the village of Châteauneuf-du-Pape. "Souco" means "trunk" or "vine' in provençal.

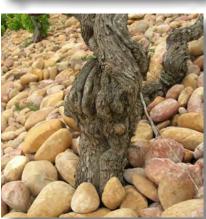
The vineyard has plots located on the 3 different terroirs of Châteauneuf-du-Pape. This **diversity of soils** allow the wine-grower, Mr Alazay, to maintain a high consistent quality.

The red grape varieties are located on sandy red clay plots with large round quartz stones which produce a red wine full of aromas, roundness and generosity.

The **white grape** varieties are located on limestone plots which produce a white wine full of aromas and freshness.

The vines are 50 years-old in average. The average yield is around 35hl/ha.







Châteauneuf du Pape is the most prestigious southern Rhône appellation. The wines derive their special character from specific conditions. There are the round red and cream-colored stones or «galets» left in the soil by ancient Alpine glaciers. During the day these «galets» absorb the heat and then redistribute it to the vines at night, thus increasing maturity and richness. The vines here also benefit from the cleansing Mistral wind, which helps keep them dry and disease-free.

The spirit of Louis Bernard

Sylvain Jean, the Louis Bernard winemaker, with our winegrower partners is committed to sustainable agriculture and earth-friendly policies. He 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 that the 'Louis Bernard style' is very much focused on Grenache, the king of grape varieties in the southern Rhône Valley.

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Winemaking

Grapes de-stemmed and pressed as soon as they arrive at the winery and fermented more slowly than the red wines, at a lower temperature (12-20°C). Co-fermentation of both grape varieties. No malolactic fermentation to preserve freshness. Ageing is usually short (3-6 months).

Vegan wine.



Grape Varieties

Mainly white Grenache which brings opulence and vibrant aromas, with Clairette, which gives balance and finesse to the blend.

Tasting notes

The robe is shimmering golden honey.

Aromas of white fruit (pear, melon), hazelnuts and almonds.

Service & food pairing

Between 10° and 12°C (50°- 54°F). Enjoy it young for its **fruitiness** and **elegance**. In the 4-5 years following the vintage, it evolves into notes of honey and develops secondary flavours such as truffles, acacia and licorice.

As an **aperitif**, it will charm your guests and then will be perfect with grilled fish, grilled red mullets with tapenade or white meats in sauce, cheese or even Charlotte with raspberry.

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