



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!

CONDRIEU



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**. Louis Bernard extracts the best of the Condrieu terroir, to **sublimate** this cru made only with Viognier. It is a vigorous grape that develops its **magnificent aromas** under the sun.



VIOGNIER

The vineyards of **CONDRIEU** are located in the northern Côtes-du-Rhône, 10 kilometers south of Vienne, on the right bank of Rhône river. The vines are on **very steep granitic slopes overlooking the river**, allowing only manual cultivation.

Present since antiquity, the vineyard almost disappeared following the phylloxera infestation (late 1800's) and two world wars. There were only about ten hectares remaining when, in the 1980s, a few winegrowers undertook to replant and restore the terraces. Today, the production area is around 200 ha which makes it **a rare wine**.

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Almond flowers





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Grape variety

100% Viognier.

Average yields: less than 40 Hl / Ha.

Winemaking

Grapes are entirely hand-harvested and placed in small 10 to 20kg crates. On their arrival at the winery, they are immediately placed in a pneumatic press to extract only the first juice. The fermentation lasts for 10 to 20 days at controlled temperatures (max.18°C - 63°F). The wine is then aged for 8 months with regular stirring. **Vegan** wine.

Tasting Notes

Pale gold with a brilliant yellow tint. Generous and open bouquet of field flowers, violets and white-flesh fruits. Supple yet heady and unctuous with an overall freshness and persistent length.

Service & food pairings

Enjoy chilled between 10° et 12°C now or within 4 years of age.

Delicious on its own, it pairs well with fresh-water fish, gratin of sea scallops, pan-fried foie gras or apricot dessert.