



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!

CROZES-HERMITAGE



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

CROZES-HERMITAGE 's appellation is the largest of the Northern Rhône Valley, with over 1,300 Ha of vineyards in the Drôme département. It is located **on the left side of the Rhône River**, upon the 45th parallel, with a large diversity of soils: granite substrate, sandy deposit or layer of pebbles.

Louis Bernard extracts the best of these unique soils and magnifies these **Syrah** wines with **intense black fruits aromas**.





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Grape variety

100% Syrah -
Average yield: 48hl/h.

Winemaking

The grapes are sorted, destemmed and crushed. Long vatting time (up to 3 weeks) to concentrate the colour and the aromas. Racking and malolactic fermentation. Maturation: around 10 months prior to bottling. **Vegan wine.**

Tasting notes

Deep purple colour.
The nose develops black fruit, liquorice and violet notes.
The elegant palate is smooth, lively with black fruits flavours and a spicy finish.

Service & food pairings

Open it one hour before serving between 16° and 18°C now or within 4 to 5 years of age. This Cru pairs well with vegetable lasagne, grilled meat or duck.
Taste it with chocolate desserts!

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