



LOUIS BERNARD



As of 1976, Mr Bernard traveled 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 DES QUAYRADES PLAN DE DIEU CÔTES DU RHÔNE VILLAGES



The family estate **Domaine des QUAYRADES** founded in 1905 is located in the village of Violès at a place called 'les Quayrades', near the Roman city of Orange and the Dentelles de Montmirail.



The terroir of **Plan de Dieu** was classified as Côtes du Rhône Villages in 2005. The vines produced are renowned for elegance, finesse and fruitiness.

Each generation has contributed to the development of the farm by bringing its own innovative methods. Since 2012, the vineyard has been conducted according to **organic farming**.



The vines grow on a bed of red clay packed to a depth of 10 meters with a mass of smooth-rolled pebbles. Maximum average yield is 40HL /ha.

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**.

Côtes du Rhône Villages Plan de Dieu – 'Plan Dei' was given by the nuns of Prebayon in the Middle Ages when they left the **Dentelles de Montmirail** mountain to settle down here. They found this place to be a perfect terroir for vineyards: **the «plain of God»**.



Sylvain,
Louis Bernard winemaker

The Louis Bernard winery is recognized «Exemplary» in **Sustainable Development**.

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PLAN DE DIEU
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The grapes are grown without chemical weed killers or other synthetic products and vinified following a rigorous traditional method. The grapes are crushed and de-stemmed. The maceration lasts 2 weeks at controlled temperatures. The wine is then aged for ten months before bottling. An independent organisation named Ecocert controls and certifies the organic production and winemaking. **Vegan** wine.



Grape Varieties

Black Grenache produces intense and fruity aromas and gentle acidity. Syrah brings colour intensity, black-fruit aromas and lively freshness. Mourvèdre reinforces the wine's structure and complexity.

Tasting notes

Concentrated bouquet, rich in flavours of red-berry fruits and scents of "garrigue" (thyme, rosemary, sage), which over time develop notes of leather and liquorice. This palate offers generous red fruits and spice flavours. The approach on the palate is elegant, well-balanced and reveals a full fruity finish.

Service & food pairing

Delicious young, it can be cellared up to 4-5 years of age. Serve between 16°C and 18°C (63-65°F).

Excellent pairing with duck breast, vegetarian lasagna, Mediterranean cuisine such as stuffed vegetables or lamb with garlic and thym.

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