



### *Côtes-du-Rhône rosé* LOUIS BERNARD

**Maison Louis Bernard, based in Gigondas, was founded in 1976 in the heart of the Rhône Valley and its renowned Crus. Over the past 20 years, we have established close partnerships with more than 20 respected vineyard owners. Our wines follow this essential principle : the quality of the wine depends above all on the selection and maturity of the fruit. With that conviction in mind and our know-how, we strive to make wines that reveal the potential of their terroirs.**

**Appellation :** Côtes-du-Rhône is one of the largest and most diverse French appellation with more than 35 000 Ha.

Louis Bernard uses this diversity of weather and soil to select the best vineyards in this renowned region. Louis Bernard selected his winegrowers in Gard, Vaucluse and Drôme, and the typical grape varieties of Rhône Valley's wines. This allows Louis Bernard to craft fresh and fruity wines.

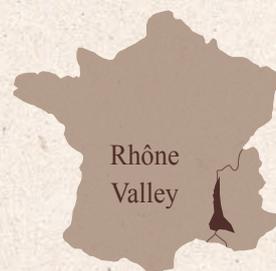
**Grape varieties :** Black Grenache gives fruity aromas and fullness. Syrah brings colour and spicy flavours.

**Winemaking :** The grapes are harvested at optimum maturity in the cooler hours of the day to preserve the flavours and aromas of the fruits. Maceration, bleeding of juice once the desired colour is reached. Vinification at a controlled temperature of 16°C.

**Tasting notes :** Pale pink colour. Aromas of red berries mixed with floral notes and sweet spices. Lively mouthfeel, its palate is fresh, ample and rich.

**Serving suggestion :** Best drunk chilled between 10°C and 12°C now to enjoy all its freshness or within 2 years of age.

**Food pairing :** It matches perfectly with fish in sauce, cold cuts, grilled white meats, Mediterranean cuisine, tapas, pizza or aperitif with friends,



LOUIS BERNARD  
— VALLÉE DU RHÔNE —

