



Côtes-du-Rhône red LOUIS BERNARD

Maison Louis Bernard, based in Gigondas, France, 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 two main grape varieties, Grenache and Syrah, for their fruity and complex characteristics

Grape varieties : Mainly black Grenache and Syrah.

Winemaking : Harvest after tasting the grapes to ensure optimum ripeness. The grapes are sorted and destemmed. Traditional vinification with a long vatting time (up to 3 weeks) to concentrate the colour and the aromas.

Tasting notes : Cherry red colour. Expressive nose with stewed cherry and red fruits aromas.

On the palate, it is harmonious and rich, with round tannins and a lively, fruit-forward character.

Serving suggestion : Best served between 16 and 18°C. Although excellent now, this wine can be cellared for 2 to 4 years.

Food pairing : Perfect with poultry, grilled or stewed red meat and soft cheese. This wine is appropriate to all occasions.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

