



Côtes-du-Rhône white 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 white wines: Viognier, Grenache blanc, Bourboulenc and Marsanne. This allows Louis Bernard to craft fresh and fruity wines.

Grape varieties : Mainly Grenache blanc, Bourboulenc and clairette.

Winemaking : The harvest starts once the berries have reached optimal maturity. The grapes are sorted and destemmed. Traditional vinification.

Tasting notes : Pale gold colour with green highlights. Its nose is expressive and fresh with floral hints combined with fruity aromas of apple and peach.

On the palate, it is lively, well-balanced and fresh.

Serving suggestion : Best served chilled between 10 and 12°C. Best young, this wine can be cellared for 2 to 3 years.

Food pairing : It is perfect with a variety of seafood, grilled chicken or with goat cheese. Excellent as an aperitif.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

