

Châteauneuf du Pape 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 : In the fourteenth century the Papacy moved in Avignon and chose Châteauneuf du Pape as a summer residence where they promoted the culture of the vines. Châteauneuf du Pape is the **most prestigious southern Rhône appellation**. The wines derive their uniqueness from several sources. First, there are the round red and cream-colored stones or 'galets' left in the soil by ancient Alpine glaciers. During the day, these 'galets' absorb the heat and then reflect it onto the vines at night, thus helping the grapes fully mature. In addition, the vines here benefit from the cleansing wind of Mistral, which keeps them dry and free of pests and airborne diseases.

Grape varieties : Grenache, Syrah and Mourvèdre.

Vintage 2015: 17/20 Jancis Robinson

89 Pts Wine Spectator

87/89 Pts Wine Advocate -Robert Parker

Silver - DWWA 2017

Vintage 2014: 92 Ultimate Wine Challenge NY 2016

Silver- IWC & DWWA 2016

Winemaking : The grapes are harvested when the berries are fully mature. They are crushed, de-stemmed and put into stainless steel vats. Fermentation starts with natural yeast. Pumping-over is done 2 to 3 times a day. Maceration lasts for 15 to 20 days, in order to extract as much colour and tannin as possible. Running off is done at the end of fermentation in order to obtain malolactic fermentation. The wine matures in vats for 6-8 months before bottling.

Tasting notes : Deep garnet red colour. This expressive wine opens up with berry fruits, underscored by hints of forest undergrowth, spices and balsamic notes. On the palate, it has a nice balance, between complexity and roundness. The finish is long with stewed fruity notes.

Serving suggestion : Open it 2 hours before serving between 16 and 18°C. Although excellent now, this Cru will gain complexity and elegance with a cellaring period of 5 to 8 years.

Food pairing : It is perfect with game, duck file, spicy dishes, red meat or ripened cheese.



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