

CONDRIEU white - Grande Réserve 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 : Located on the right bank of the Rhône, the vineyards of **Condrieu** spread over about 150 ha. The topography of the vineyards, established on very sharp slopes, allows only manual cultivation.

Grape variety : Only Viognier. This is a vigorous vine that perfectly expresses the granitic soil of its land and the sunshine it enjoys. Average yield 40 hl/Ha.

Winemaking : Grapes are entirely hand-harvested and placed in small 10 to 20 kg crates. On their arrival at the winery, they are immediately placed in a pneumatic press to extract only the first juice. The fermentation lasts for 15 to 20 days at controlled temperatures (max.18°C). The wine is then aged for 8 months with regular stirring.

Tasting notes : Pale gold robe. Powerful and harmonious bouquet of wild flowers, violets and white fruits. On the palate, it is full (opulent), complex and fruity (apricot and pear) with a lovely freshness.

Serving advice : Chilled at 10-12°C. Excellent young it can be cellared up to 3 years after the release.

Food pairing : Remarkable on its own for an aperitif. It is perfect with cooked fish in sauce, scallops, foie gras, goat cheese or dessert with apricot.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

