

CÔTE-RÔTIE 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 : It is one of the oldest vineyards in France, originally developed by the Romans.

The vineyard of Côte Rôtie spreads over three villages on the right bank of the Rhône: Saint-Cyr sur Rhône, Ampuis and Tupin Semons.

Legend has it that the local lord, Seigneur Maugiron, divided his property between his two daughters, one blond, the other brunette, thus the famous names of Côte Blonde and Côte Brune given to the wines. In the north, the Côte Brune, very steep, ferrous micascist terraces covered with schist sand. On the Côte Blonde, in the south, a predominance of gneiss with granite base.

Grape varieties : Syrah is the only red varietal used.

Winemaking : The harvest is performed entirely by hand and the grapes are placed in small 10 to 20 kg crates. As soon as they arrive in the cellar, they are sorted, de-stemmed and crushed. The maceration process lasts 20 days at controlled temperatures (max. 30°C) to concentrate the colour and aromas. Part of the wine matures in oak vats for 12 months.

Tasting notes : Intense dark red colour with purple highlights. Lively nose with spicy aromas like black pepper. As it ages, it takes on aromas of leather and stone fruits. The palate reveals flowers in addition to spicy notes. The harmonious oak taste tends to lengthen the mouth and develops chesnut cream notes. It has a rich and round finish.

Serving suggestion: Open it at least 2 hours before serving between 16 and 18°C. This great wine can be cellared up to 10 years.

Food pairing : Rabbit with olives, beef fillet, duck breast with soft spices or Tournedos Rossini.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

