

## *Côtes de Provence rosé 2015*

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 :** The vineyards are located in Provence, at the foot of the Mont Sainte Victoire, in the southeast of France. The vines are trellised in the “espaliers” form, an ancient method of obtaining maximum exposure to light. They benefit from a calcareous-clay soil at a moderate altitude of 300m and a temperate Mediterranean climate.

**Harvest 2015 in Provence :** Favorable weather conditions was the key to success for an exceptional 2015 vintage. The winter was mild with plenty of rainfall, which restored groundwater levels. The summer was hot and dry with showers at the end of August, which avoided water stress, providing ripe and healthy grapes. The harvest period was particularly short and is lower in volume than the prolific 2014 vintage. The resulting wines are **generous**, perfumed and **flavorful**.

**Grape varieties :** Grenache and Syrah.

**Winemaking :** The grapes are harvested in the cooler hours of the day to preserve the fresh fruit aromas and flavors. Each grape variety is vinified individually at low temperature after a short pre-fermentation maceration. Once separated from the lees, the different grape varieties are then assembled for the final cuvée. Bottling is performed very early, around 3 to 4 months after harvest, to capture all the exuberance and seductive charm of this magic region.

**Tasting notes :** Bright, pale rose-petal hue. Enticing aromas of pomegranate and passion fruit. Lively, round mouthfeel with tropical and pink grapefruit flavors.

**Serving suggestion :** Best enjoyed within 2 years while fresh and young and chilled between 10° and 12° c.

**Food pairing :** This is a very versatile wine, delicious for a wide variety of occasions and foods. Enjoy with friends on its own or as a wonderful companion to summer dishes, seafood salad, grilled white-meats such as chicken, veal, pork as well as Mediterranean, Oriental and Asian cuisine.



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— VALLEE DU RHONE —

