

Crozes-Hermitage 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 : The Crozes-Hermitage appellation is the largest of the Northern Rhône Valley, with over 1300 Ha of vineyards.

It is located on the left side of the Rhône River with a large diversity of soils: granite substrate, sandy deposit or layer of pebbles. Louis Bernard extracts the best of these unique soils and magnifies these Syrah wines with intense black fruits aromas.

Grape variety : Syrah only.

Winemaking : Harvest starts after tasting the grapes to ensure optimum ripeness. The grapes are sorted and destemmed. Fermentation for 12 to 15 days with temperature control to preserve aromas. Wine is raked off and undergoes malolactic fermentation. Wine is stored in vats then bottled around 12 months after harvesting.

Tasting notes : Intense ruby colour with auburn highlights. The nose develops black fruit, liquorice and violet notes. The elegant palate is smooth, lively with stewed black fruits flavours and a spicy and long finish.

Serving suggestion : Serve it between 16 and 18°C. Excellent now, this wine can be cellared for 5 to 7 years.

Food pairing : Perfect with red meat, game and meat in sauce. Taste it with chocolate dessert.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

