



### *Gigondas 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. For over 20 years, we have established close partnerships with more than 20 respected vineyards 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.

The **Gigondas appellation** is located at the foothills of the “Dentelles de Montmirail”.

The village was a back headquarter for Roman armies, who gave it the name “Jucunditas”, which means joy and pleasure. Thanks to his excellence, Gigondas was the first Côtes-du-Rhône Villages to become an AOC. The pudding stones soil which is continually warmed by the sun, has helped the Gigondas wine earn, great acclaim. It is one of the **most rewarded appellation** of the Rhône Valley.

Louis Bernard extracts the best of these unique and fertile soils to offer you a full and generous wine with black fruit notes.

**Grape varieties** : Mainly black Grenache and Syrah.

**Winemaking** : Harvest starts once the berries have reached their optimal maturity. After a selective sort of the grapes, they are destemmed. Traditional vinification with a long vatting time of up to 3 weeks to concentrate the colour and the aromas. It ages in vats for at least 12 months before bottling.

**Tasting notes** : Opaque purple colour. Expressive bouquet of jammy dark fruits and spices. Its mouth is full, well balanced with a floral nuance adding complexity. A fleshy and round wine with a nice length and round tannins.

**Serving suggestion** : Open it at least 1 hour before serving between 16 and 18°C. Although excellent now, this wine will gain complexity and elegance with a cellaring period of 5 to 8 years.

**Food pairing** : It goes well with red meat, large game, spicy meat, Mediterranean cuisine and ripened cheese. Enjoy it with herbed lamb chops or duck cassoulet.



LOUIS BERNARD  
— VALLÉE DU RHÔNE —

