



LUBERON 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 : Luberon became an “Appellation d’Origine protégée” in 1988. The vineyards sit in fabulous, natural surroundings, within the heart of the Luberon Regional Park. The climate, fresher in Luberon than in the heart of the Rhône Valley, explains partially why white wines represent 25 % of this appellation and contribute to the fame of the appellation.

Grape varieties : Mainly black Grenache, Syrah and Cinsault.

Winemaking : Harvest after tasting the grapes to ensure optimum ripeness. The grapes are sorted and destemmed. Traditional vinification with a long vatting time (up to 3 weeks) to concentrate the colour and the aromas. Ageing in vats for 6 months before bottling.

Tasting notes : Deep cherry red colour. It boasts with red fruit aromas of redcurrants and strawberries. On the palate, it is fruity, elegant and round with a spicy finish.

Serving suggestion : Best served young between 16 or 17°C .

Food pairing : Enjoy it throughout a meal, with poultry, Mediterranean cuisine, grilled or stewed meat, salads, fried mushrooms, lamb chops or soft cheese.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

