

Louis Bernard

Rhône Classics

LUBERON white LOUIS BERNARD



Maison Louis Bernard, now established 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. We strive to make wines that reveal the potential of their 'terroirs'.

The quality of the wines depends above all on the selection and maturity of the fruit and on our know-how.

Appellation : Luberon became an "Appellation d'Origine protégée" in 1988. The vineyards sit in fabulous, natural surroundings, within the heart of the Luberon Regional Nature Park. The climate, fresher in Luberon than in the heart of the Rhône Valley, explains partially why the white wine represents 25 % of this appellation as well as its recognition for quality.

Grape varieties : Mainly white Grenache, Clairette and Ugni

Harvest 2011 in the Rhône Valley : PATIENCE & PRESENCE: Our secret behind the exciting 2011 vintage

This year is characterised by a large diversity in wine styles. Due to uncertain climatic conditions (a great spring), vine growers in the South were tempted to harvest early. However, the maturation of the grapes was slowed down by the bad weather in July and till the 10th of August, and we had to be present at all times in the vineyards. The pre-harvests were crucial as well. We did a lot of sorting to ensure that the vines were not overloaded. The results are exciting as the Côtes du Rhône and Côtes du Rhône villages wines are generous, fruity and delicious. Ready for drinking soon rather than ageing. The 2011 vintage is characterized by very aromatic flavors.

Wine-making : Harvest starts after tasting the grapes to ensure optimum ripeness. The grapes are harvested early in the morning to preserve their freshness. They are sorted, destemmed and pressed. Then the fermentation lasts around 3 weeks to concentrate the aromas.

Robe : Pale golden yellow

Nose : Aromas of peaches and pears with floral overtones

Palate : Delicate in nature, with a crisp and refreshing finish.

Serving temperature :
10-12°C.- 55°F

Food pairing : Enjoy it on its own, as an aperitif. Perfect with grilled fish in light sauce, shellfish, fish stew, veal in sauce and goat cheese.

Ageing potential : Best young, this wine can be cellared for up to two years.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

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