

Saint-Joseph 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 respect 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 of Saint-Joseph follow the right bank of the Rhône for 30 km, remaining in the Ardèche department while covering 30 villages. The name of this appellation comes from the hill Saint-Joseph, located between Tournon and Mauves. In medieval days, this wine was highly appreciated by the French kings who knew it as Vin de Mauves.

Grape varieties : Mainly Syrah . Average yield : 38hl/ha. The vineyards are located on granite soils mixed with schist and gneiss.

Wine-making : 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.

Robe : Ruby red

Nose : Elegant aromas of black berries, and spices with notes of plum and liquorice.

Palate : Harmonious and supple body with a nice length.

Serving temperature : 16-18°C. Open it at least one hour before serving

Food pairing : Perfect with grilled meat, duck filet , soft cheese or dark chocolate desserts.

Ageing potential : Although excellent now, this wine can be cellared for up to five years.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

