



VENTOUX red LOUIS BERNARD

The Louis Bernard Winery, 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: quality depends above all on the selection and maturity of the fruit. With that principle in mind and our know-how, we strive to make wines that reveal the potential of their terroirs.

The Ventoux appellation is named after the Mount Ventoux, called 'the giant of Provence'. The grapes are grown on hillside and benefit from a typical Mediterranean climate.

Grape varieties : Mainly black Grenache which gives fruity flavours and richness. Syrah gives colour and more structure.

Winemaking : The grapes are sorted, destemmed and crushed. Traditional vinification with a long maceration for 8 to 15 days at controlled temperature according to the grape variety. The wine is racked off and undergoes malolactic fermentation before blending. Ageing in vats for 10 months before bottling.

Tasting notes : Brilliant clean robe, deep purple red colour. Notes of ripe red fruits and provençal spices. Full and round flavours dominated by fruity notes. Velvety and well-balanced, with a nice finish and smooth tannins.

Serving suggestions : Enjoy it between 16° and 18°C or even slightly chilled in summer time.

Food pairing : It is perfect with fowl, grilled or stewed red meat, roast lamb and mature cheese. Although excellent now, this wine can be cellared for 2 to 4 years.



LOUIS BERNARD
— VALLEE DU RHONE —

