

Costières de Nîmes white 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 : Costières de Nimes appellation is located in the South-West of the Rhône Valley, overlooking the Camargue region.

The soils, like in Châteauneuf-du-Pape, are made of round pebbles from Quaternary, which provide spicy notes and silky tannins to the wines. Since Antiquity, winegrowing has been in activity in this area. Louis Bernard uses this rich historic past to create unique wines expressing the typicity of this appellation.

Grape varieties : Mainly white Grenache along with Roussanne, Marsanne.

Winemaking : The grapes are harvested at maturity, 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.

Tasting notes : Bright gold robe with green hints. Intense fresh bouquet with almond blossom aromas. The palate is round and ample with a nice minerality and offers flavours of white peach and sweet almond.

Serving suggestions : Best served between 12° and 14°C, now or within 1 to 2 years of age.

Food pairing :

Enjoy it on its own, as an aperitif. With grilled fish in light sauce, shellfish, veal in sauce, vegetable pies, Greek cuisine or goat cheese. Traditionnaly it is served with a Pélardon, a goat cheese from Cévennes.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

