



DOMAINE DES VAUDOIS

LUBERON Red

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.

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.

Le Domaine des Vaudois, founded in 1905 is set amid 44 acres of grapevines and olive trees. Facing southward, in layered terraces composed of clay-limestone soils, the vines are planted in an area developed in Gallo-Roman times (1st to 5th century AD).

This estate takes its name from a religious community whose members, the Waldensians, were persecuted and fled to the hills of Luberon during the 14th Century. As descendant of this community, François Aurouze wanted to honour it by using the name of Vaudois. Descended from a long line of farmers, he passionately pursues the agricultural traditions of his ancestors. He cultivates the vine combining tradition and modernism.

Grape varieties: Mainly black Grenache along with Syrah.

Vinification : The maceration lasts for around 3 weeks and is punctuated by daily pumping over and power cuts which maximise the extraction of aromas. Ageing in vats for around 10 months.

Tasting notes : Ruby colour with purple hues. The nose offers aromas of red berries with floral notes and roasted pepper hints. Full and smooth with a nice finish on the fruit.

Food pairing : Best served between 16° and 18°C now or within 5 years of age, with stewed and grilled meats, sausages, cold cuts, lamb brochette.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

