

VACQUEYRAS *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 optimal fruit maturity and a rigorous selection. With our know-how and that principle in mind, we strive to produce wines that reveal all the potential of their terroirs.

Appellation : Vacqueyras was one of the first Villages to be acknowledged for the quality of its wines in 1955. It was declared “Cru” like its neighbours Gigondas and Châteauneuf-du-Pape, in 1990. The vineyards are located at the foot of the “Dentelles de Montmirail” on alluvial terraces, between the prestigious Gigondas and Beaugues de Venise vineyards.

Grape varieties : Grenache and Syrah.

Winemaking : Once they are sorted, the grapes are destemmed and crushed. Traditional vinification with a long vatting time of up to 3 weeks to concentrate the colour and the aromas.

Tasting notes : Deep purple colour. Expressive aromas of raspberry and candied cherry with spicy notes. On the palate, it is chewy and dense, with good fruit at its core and a very savoury character. Supple tannins and lingering spiciness with fruity notes.

Serving suggestion : Open it at least 1 hour before serving between 17° and 18°C. Although excellent now, this wine will gain complexity and elegance with a cellaring period of 5 to 8 years of age.

Food pairing : It is delicious with roasted meat, spicy dishes, a beef stew and root vegetables.



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