

Louis Bernard

RHÔNE CLASSICS



Tavel rosé 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: 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 make wines that reveal the potential of their terroirs.

Appellation : Tavel, a Southern Rhône «cru», has an area vine of approx. 900 hectares all located around the village of Tavel, northwest of Avignon. The only “cru” of the Rhône Valley producing exclusively rosé wine, Tavel is known as “the rosé of kings and the king of rosés” as Philippe le Bel (Philip the Fair), king of France, and the Popes of Avignon made it their favorite beverage.

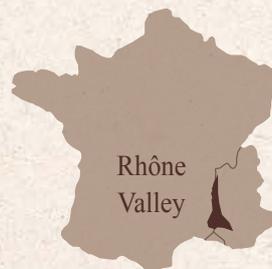
Grape varieties : Grenache, Syrah, Cinsault and Mourvèdre.

Winemaking : The grapes are de-stemmed and crushed. Cold maceration during 12 to 24 hours. Alcoholic fermentation follows at low temperature to preserve fresh fruit aromas. The different grape varieties are vinified separately to develop their individual characteristics. They are then blended and aged several months in tank.

Tasting notes : Pink deep colour with hints of red. Elegant bouquet of red fruits, plums and spices. Its mouth is generous, dry and supple.

Serving suggestion : Best served between 10° and 12°C young or within 3 years of age.

Food pairing : It is perfect with Mediterranean or Asian cuisine, white meat and fish in sauce. It can also be enjoyed on its own.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

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