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## LOUIS BERNARD

As of 1976, Mr Bernard traveled throughout the Rhône Valley in search of exceptional winegrowers producing wines of great authenticity and true to their terroir. Since then, close partnerships have been established with more than 20 respected vineyard owners. 40 years later, the Louis Bernard spirit is still alive and has been given a new inspiration thanks to a young and dynamic team established in the village of Gigondas. Generous, convivial, accessible are the descriptions that come to mind when discovering these inspiring wines. **With Louis Bernard wines, enhance every moment!**

### DOMAINE DES PEYROUSES CÔTES DU RHÔNE



The family estate of **Domaine des Peyrouses** is located near of Vaison La Romaine, at a place called 'Les Peyrouses' which means 'red stones' in reference to the terroir.



They have been cultivated their vineyards in organic farming for a few years. The grapes are grown without chemical weed killers or other synthetic products and vinified following a rigorous traditional method. The presence of **wild animals in the vineyards** (hares, roes, etc.) contributes to the balance and harmony between the soils, the plants, the wines and ourselves. **Respect and preservation of the environment** have always been a priority at the domaine.



Truffle,  
a regional gourmet treasure

An independent organisation named 'Ecocert' controls and certifies the organic production.

The vineyard is on stony red clay and calcareous soils located on smooth hillsides. The Mediterranean climate is protected from the Mistral wind by low hills and the refreshing nearness of the Mont Ventoux.



Sylvain,  
Louis Bernard winemaker

Organic farming reveals the finer elements of the terroir. Although this has been important for the domaine in the past as well as in the present, it is the future generations that will benefit from this visionary approach. Respect the soil, take care of the vines naturally and maintain a **healthy environment**, those are our commitments.

#### The spirit of Louis Bernard

**Sylvain Jean**, the Louis Bernard winemaker, with our winegrower partners is committed to sustainable agriculture and earth-friendly policies. He is convinced that the quality of a wine depends above all on the selection of the fruit in respect of the environment. Together they guarantee that the 'Louis Bernard style' is very much focused on **Grenache**, the king of grape varieties in the **southern Rhône Valley**.

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## DOMAINE DES PEYROUSES CÔTES DU RHÔNE



### Traditional winemaking

Exclusively made with **organic grapes** crushed and de-stemmed. The estate works only with indigenous yeast, without any enzymes, animal by-products, herbicides or pesticides.

The wine matured in vats for 6-8 months before bottling.  
**Vegan** wine.

### Grape Varieties

Black Grenache produces intense and fruity aromas and low acidity. Syrah brings colour intensity and more aromas.

### Tasting notes

Deep purple-red color with bright violet tints.

Pleasant and elegant nose opening with black fruit notes mixed with spices.

Ample, silky and supple mouth on the palate with a round, ripe finish.

### Service & food pairing

Serve between 16° and 18°C. (63°- 65°F). Enjoy now or within 4 years of age with sausages, spinach mushroom cannelloni or vegetable pies.



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