



LOUIS BERNARD

As of 1976, Mr Bernard travelled 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!**

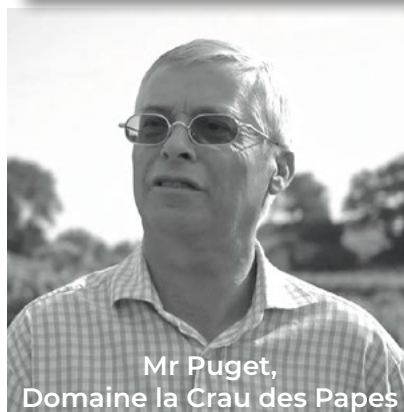
DOMAINE LA CRAU DES PAPES CHÂTEAUNEUF DU PAPE

The origin of the estate dates back to the **17th century** and the vineyards have remained in the same family-line ever since. However the vines were destroyed by Phylloxera in the **mid-19th century** and were replaced by **farmland**. It is only due to an act of succession in 1900 that the land was replanted with vines in the **area of 'La Crau'**. Some vines from that period are still in existence today. **Marius Puget** was a **Provençal poet**, under the pseudonyme **Pierre of Châteauneuf** and wrote about nature, work in the vines and the wines of **Châteauneuf du Pape**.

His son, Pierre and grandson, **Thierry** have enlarged the Châteauneuf du Pape property up to today's 60 acres. The Domaine vineyards are located in the area of "La Crau" which is notable for pebble strewn landscapes and ranks as one of the best and most historic terroirs of the **Châteauneuf du Pape Appellation**. The owner of Domaine la Crau des Papes, **Thierry Puget and Maison Louis Bernard** have been partnering for more than **20 years**, vinifying in a traditional, yet up-to-date fashion within this **prestigious AOC-designated terroir**.



Sylvain,
Louis Bernard winemaker



Mr Puget,
Domaine la Crau des Papes

Châteauneuf du Pape is the most **prestigious** southern Rhône appellation. The wines derive their special character from specific conditions. There are the round red and cream-colored stones or «**galets**» left in the soil by ancient **Alpine glaciers**. During the day these «galets» absorb the heat and then redistribute it to the vines at night, thus increasing maturity and **richness**. The vines here also benefit from the cleansing **Mistral** wind, which helps keep them dry and disease-free.

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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Grape Varieties

Black Grenache - Syrah
Average yield : around 35 hl/ha.

Winemaking

Grapes de-stemmed and put into stainless steel vats. Fermentation starts with natural yeast. Pumping-over is done 2 to 3 times a day. Maceration lasts for 15 to 20 days to extract as much color and tannin as possible. Matured in wine vats for 8-10 months before bottling.

Tasting notes

Garrigue, tea and floral notes with accents of raspberry and cherry fruit. All give way to a medium to full-bodied, elegant red that has silky tannins and a long finish.

Service & food pairing

Between 16° and 18°C (63° - 65°F).
It pairs well with large game, spicy or mushroom dishes, steak or raviole with ceps.

Notes & Awards

Vintage 2017:

SILVER - 2019 IWChallenge
SILVER - 2019 MÂCON Competition

Vintage 2016:

91-93 Robert Parker's Wine Advocate.
GOLD - 2018 Orange Competition

Jeb Dunnuck - "Louis Bernard delivers serious bang for the buck and they've excelled in both 2015 and 2016".



« Un verre de vin de France
Vous verse de l'espérance;
Un verre de Châteauneuf
Vous remet à neuf! »

extract from 'Vin qui brille'
of Pierre de Châteauneuf
alias Marius Puget. poet.

