



LOUIS BERNARD

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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!**

VIGNOBLES MIREILLE PETIT-ROUDIL TAVEL

The **Petit-Roudil family** has been producing Tavel wines since the 16th century when the monks were making the local wines.

The most important name in this domaine's history is that of Mireilles's great grandfather, Aimé Roudil (1870-1938), who formally established the estate in the years following the phylloxera crisis. In 1902, Tavel winemakers formed a union of vineyard owner-winemakers.

In 1927, the Chairman of the union, Aimé Roudil, and forty Tavel winemakers petitioned the Gard courts to officially define the production area.

The official notice was published in 19 November 1937. Gaël Petit took over from his mother, Mireille Petit-Roudil, and continues Aimé's work through the production of great Tavel wines.

The vineyard is situated on the right bank of the Rhône River, on a limestone terroir covered by red clay and round pebbles.



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**.

TAVEL, a Southern Rhône « cru », has an area under vine of 950 hectares (2,100 acres) all located around the village of Tavel, northwest of Avignon. Vines have been cultivated there since the 5th century BC. Planted by the Greeks, subsequently expanded under the Romans, Tavel has a history of prosperity through the ages.

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 enjoyed it as their favourite beverage.



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Winemaking

The grapes are harvested in the early hours of the day to preserve the fresh fruit aromas. They are then destemmed and crushed and left to macerate from 12 to 24 hours. During fermentation the temperatures are kept low (16°-18°C), again to preserve a maximum of freshness and flavour. Each grape variety is fermented separately and then blended and held in vats for several months before bottling.

Vegan friendly.



Grape Varieties

Black Grenache provides the fruit and roundness; Syrah the depth of colour and the lively fruit character; Cinsault provides elegance and aromatic finesse.

Tasting notes

Unusual by its rich, deep rosé colour. The nose develops aromas of cherry, raspberry and some floral hints. The mouth is lively and bright with plenty of juicy, red-fruit flavours.

Service & food pairing

Between 10° and 12°C (50° - 55°F). Tavel is one of the only rosé wines to gain in complexity and that can be enjoyed for up to 5 to 6 years of age.

It pairs well with slightly spicy dishes, Mediterranean or Asian cuisine such as curry vegetable, cod brandade, Moussaka or grilled summer vegetable with garlic, parsley and black rice.

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