



# LOUIS BERNARD

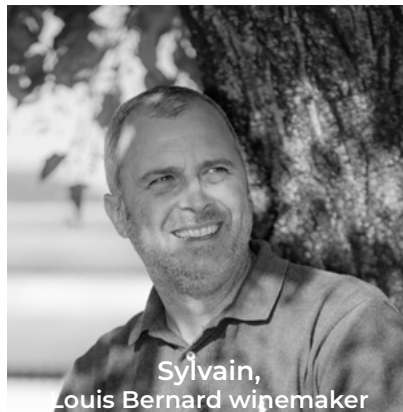
As of 1976, Mr Bernard travelled throughout the Rhône Valley in search of exceptional winegrowers producing wines of great authenticity and true to their terroir. Since then, close partnerships have been established with more than 20 respected vineyard owners. 40 years later, the Louis Bernard spirit 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 DE MONTBAYON VACQUEYRAS

Since three generations, the estate **Domaine de Montbayon** has been conducted by the same **family greatly passionate** about vine, nature and wine. Located between the villages of Gigondas and Vacqueyras, this property benefits from an exceptional exposure to the setting sun, at the foothills of the **'Dentelles de Montmirail'**. The vines are goblet pruned. The soil of pebbly limestone produces full-bodied wines that age very well.

The 35 hectare vineyard (86 acres) is located on clay limestone soil, on the ancient bed of the **Durance river**.



Sylvain,  
Louis Bernard winemaker

### 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**.



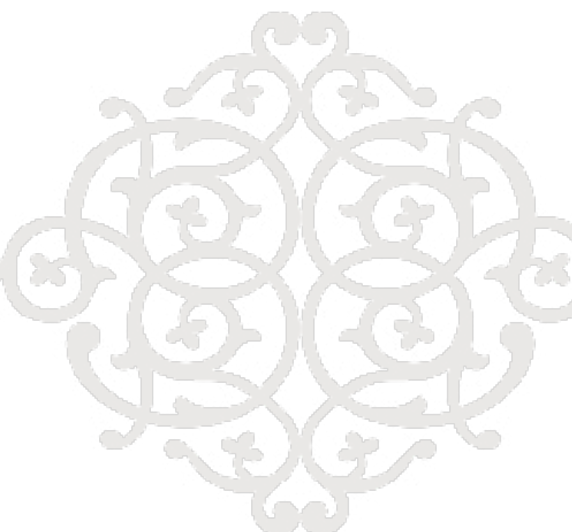
**VACQUEYRAS's** vineyards extend over 1,300 hectares (3,212 acres) and are located at the foot of the "Dentelles de Montmirail" mountain on alluvial terraces, between Vacqueyras and Sarrians.

Vacqueyras was one of the first Villages to be acknowledged for the quality of its wines in 1955.

In 1990, it was classified as a **"Cru"** like its neighbours, Gigondas and Châteauneuf-du-Pape appellations. Average yield: 36 hl/h.



[WWW.LOUIS-BERNARD.COM](http://WWW.LOUIS-BERNARD.COM)



# B

## LOUIS BERNARD

### DOMAINE DE MONTBAYON VACQUEYRAS



#### Grape Varieties

Black Grenache, Syrah and Mourvèdre.

#### Winemaking

Sorting and total destemming, prior to a long maceration of four weeks.

Daily pumping-over and delestages to extract and coat the tannins.

**Vegan** wine.

#### Tasting notes

Deep purple colour. Intense aromas of small red fruits, black cherry compote notes and violet when young.

As it ages, it unveils also fragrance of slightly chewy liquorice and spices.

Delicate, complex and full-bodied wine with harmonious tannins and great length .

#### Service & food pairing

Between 16° and 18°C (63°- 65°F). Enjoy now or up to 7 years of age with grilled or stewed meat like pepper steak or bœuf bourguignon. It pairs well with slightly spicy dishes, such as curry risotto with pumpkin.

[WWW.LOUIS-BERNARD.COM](http://WWW.LOUIS-BERNARD.COM)