



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 SARRELON CÔTES DU RHÔNE



Domaine SARRELON is a family estate located in the Gard region of the appellation, which is dry with stoney, rocky soils and a strong wind called 'Mistral'.

The soils (clay-limestone and clay-silt), with Rhodanian terraces (smooth, round cobbles) favor the production of rich and heady wines.

Having grown the vines according to the specifications of the «Terra Vitis» charter, the winegrower has been cultivating his vineyards in organic farming since 2011.

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** has always been a priority at the domaine. The vine is a living organism and we all have a responsibility to preserve the plant, animal and human kingdoms.



We aspire to preserve a **natural balance** and the purity of our wines is essential. 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**.

The Louis Bernard winery is recognized «**Exemplary**» in **Sustainable Development**.



Sylvain,
Louis Bernard winemaker

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DOMAINE SARRELON

CÔTES DU RHÔNE



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 soft acidity. Syrah brings colour intensity and more aromas.

Tasting notes

Deep purple hints. Expressive aromas of ripe blue-and blackberries and peppery notes. Full-flavoured ripe, supple and mellow start with a long and impressive finish.

Service & food pairing

Delicious young, it can be cellared up to 4-5 years of age. Serve between 16°C and 18°C (63-65°F).

Ideal with grilled or stewed meats such as beef burgundy and roasted lamb. Great pairing with duck breast or vegetarian lasagna, cannelloni.



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