



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!

CÔTES DU RHÔNE Rosé



The spirit of Louis Bernard

Sylvain Jean, the Louis Bernard winemaker, and our **winegrower partners** are committed to sustainable agriculture and earth-friendly policies. The Louis Bernard winery is recognised «**Exemplary**» in Sustainable Development.



Sylvain 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 the 'Louis Bernard style' is very much focused on **Grenache**, the king of grape varieties in the **southern Rhône Valley**.



CÔTES DU RHÔNE is one of the largest and most diverse French appellations with more than 35,000Ha (86,000 acres) from south of Lyon all the way to Avignon. Along the length of the **Rhône River**, the Côtes du Rhône vineyards thrive on **rich and varied terroirs**. Its history starts in 125BC when the **Romans** first planted vines in the region.

In 1650, regulations were introduced to ensure that the wine was genuine and to guarantee its quality. A royal decree in 1737 stated that all barrels destined for sale or transport must be branded with the letters "C.D.R.". Finally, the region was awarded the 'AOC' (Registered Designation of Origin) Côtes du Rhône in 1937.



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CÔTES DU RHÔNE Rosé

Southern Côtes du Rhône Area



Grape Varieties

Black Grenache for ripe, cherry-fruit notes and Syrah for colour and spice.

Winemaking

The harvest starts in the early morning to preserve primary aromas and the grapes were destemmed and crushed.

Following a **direct press** (no skin maceration), the juice is fermented at low temperature 15-16°C (59/61°F), again to favour **freshness** and aromatics.

Each variety is vinified separately and blended in December with bottling taking place end of January. **Vegan friendly.**

Tasting notes

Pale, rose-petal colour.

Floral notes on the nose with grenadine and red cherry.

Lively mouthfeel, both fresh and ample with a rich, spicy finish.

Service & food pairing

Serve around 10°C (50°F). Best enjoyed while fresh and vibrant, today and up to 2 years of age.

Delicious on its own or shared with cold cuts, melon, grilled white meats, tapas, pizza, spicy dishes and Mediterranean cuisine.

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