



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!

CÔTES DU RHÔNE VILLAGES



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 VILLAGES spreads over 4,000 ha (9,900 acres) and 95 villages in the Vaucluse, Drôme, Gard and Ardèche.

Louis Bernard selected his winegrower partners in these areas for their specific soil characteristics. These soils range from clay-limestone to sand and marl, producing full and generous wines. The production standards are stricter for Côtes du Rhône Villages than Côtes du Rhône. The Côtes du Rhône Villages differentiates itself from a Côtes du Rhône by a more complex structure and a more powerful bouquet.

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CÔTES DU RHÔNE VILLAGES

Côtes du Rhône VILLAGES Area



Véraison

Colours' change takes place in early August



Grape Varieties

Grenache - Syrah

Winemaking

The average yield is around 39 hl/ha. The grapes are harvested when the berries are fully mature. They are separately crushed and de-stemmed. The maceration lasts 2 to 3 weeks at controlled temperatures to concentrate the colour and the aromas. The wine is then aged for ten months before bottling. **Vegan wine.**

Tasting notes

Ruby red colour.

Expressive aromas of ripe strawberry and raspberry fruits. Medium-bodied richness and a peppery, spicy style on the palate with pleasant smooth tannins.

Service & food pairing

Best served between 13° and 15°C (55° - 59°F). Although excellent now, it can be cellared for up to 5 years of age.

Perfect with grilled or stewed meat, poultry, vegetarian lasagna or cheese. Also enjoy with exotic cuisine such as lamb curry.

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