



# 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!

## CHÂTEAUNEUF DU PAPE



### 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.



GRENACHE VINE IN CHÂTEAUNEUF DU PAPE

CHÂTEAUNEUF DU PAPE is the most prestigious southern Rhône appellation. In the 14th century the Papacy moved in Avignon and chose Châteauneuf du Pape as a summer residence where they promoted the culture of the vines. The wines derive their special character from specific conditions. There are the round red and cream-colored stones or «galets» left in the soil by ancient Alpine glaciers. During the day these «galets» absorb the heat and then redistribute it to the vines at night, thus increasing maturity and richness. The vines here also benefit from the cleansing Mistral wind, which helps keep them dry and disease-free.





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### Véraison

Colours' change takes place in early August



### Grape Varieties

Mainly Grenache & Syrah

### Winemaking

Grapes were destemmed and put into stainless steel vats. Fermentation started with natural yeast. Pumping-over was done 2 to 3 times a day. Maceration lasted for 15 to 20 days to extract as much colour and tannin as possible. Running off is done at the end of fermentation in order to obtain malolactic fermentation. Maturation in vats for 10 months before bottling. Vegan wine.

### Tasting notes

Deep garnet red colour. This expressive wine opens up with blueberries, passion fruits, garrigue and mint. A full-bodied wine, creamy and lush on the palate. The finish is long with notes of mocha and black tea.

### Service & food pairing

Open 2 hours before serving between 16° -18°C (63° - 65°F). Perfect with game, duck filet or spicy dishes.

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