



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!

TAVEL



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**.



TAVEL, a Southern Rhône «cru», has 950 hectares (2,100 acres) under vine, all located around the village of Tavel, northwest of Avignon. Vines have been cultivated there since the **5th century BC**. Planted by the Greeks, subsequently expanded under the Romans, Tavel has a prosperous history.

The only "cru" of the Rhône Valley producing exclusively rosé wine, Tavel is known as "the rosé of kings and the king of rosés" as **Philippe le Bel** (Philip the Fair), King of France, and the Popes of Avignon enjoyed it as their favourite beverage.

Tavel's beautiful colour can vary between salmon and deep ruby pink.



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TAVEL



Grape Varieties

Grenache, Syrah, Cinsault and Mourvèdre.

Winemaking

The harvest starts early in the morning to preserve primary aromas followed by a cold maceration during 12 to 24 hours. Alcoholic fermentation follows at low temperature (12-14°C/54-58°F) to preserve a fresh fruit profile. Each grape variety is vinified individually to develop its own characteristics. They are then blended and aged several months in tank.

Vegan Wine.

Tasting notes

Deep pink colour with hints of red. Elegant bouquet of red fruits, plums and spices. The palate is supple yet fresh and generous.

Service & food pairing

Best served between 8° and 10°C (50- 54°F) within 3 to 4 years of age. This 'gastronomic' rosé pairs nicely with Mediterranean or Asian cuisine, white meat or fish in sauce. It can also be enjoyed on its own.

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