

## LES CABASSIERES GIGONDAS

**Maison Louis Bernard, based in Gigondas, France, was founded in 1976 in the heart of the Rhône Valley and its renowned Crus. Over the past 20 years, we have established close partnerships with more than 20 respected vineyards owners.**

The **Gigondas appellation** is located at the foothills of the "Dentelles de Montmirail".

The village was a back headquarter for Roman armies, who gave it the name "Jucunditas", which means joy and pleasure. Thanks to its excellence, Gigondas was the first Côtes-du-Rhône Villages to become an AOC in 1971. The soil which is continually warmed by the sun, has helped the Gigondas wine earn great acclaim. It is one of the most ancient terroirs of the Rhône Valley.

**Les Cabassières** is a blend made with selected vines managed by winegrowers passionate about vineyards, nature and wine. Located near the village of Gigondas, the vineyard benefits from an exceptional exposure to the setting sun, in the foothills of the 'Dentelles de Montmirail'.

The vines are 40 years old and are goblet pruned or 'bush vine'. The soil of pebbly limestone produces full-bodied wines that age very well.

**Grape varieties** : Mainly black Grenache along with Syrah and Mourvèdre.

**Winemaking** : Harvested at optimum ripeness, the grapes are sorted, destemmed and crushed. Traditional vinification with a long vatting time of up to 3 weeks to concentrate the colour and the aromas.

**Tasting notes** : Deep ruby red colour. Elegant aromas of ripe dark fruits, spices and liquorice.

In mouth, it is supple, full bodied with a great length.

**Serving suggestions :**

Open at least 1 hour before serving between 16 and 18°C.

Delicious now it can be cellared up to 6 to 8 years after release.

**Food pairing** : Delicious with roasted meat, game, spicy dishes, pepper steak.



LOUIS BERNARD  
— VALLÉE DU RHÔNE —

