

VACQUEYRAS *red* LOUIS BERNARD



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

Our wines follow this essential principle : the quality of the wine depends above all on the selection and maturity of the fruit. With that conviction in mind and our know-how, we strive to make wines that reveal the potential of their terroirs.

Appellation : Vacqueyras was one of the first Villages to be acknowledged for the quality of its wines in 1955. It was consecrated "Cru" like its neighbours Gigondas and Châteauneuf-du-Pape, in 1990.

The vineyards are located at the foot of the "Dentelles de Montmirail" on alluvial soil with slate terraces.

Grape varieties : Mainly black Grenache and Syrah and some Cinsault and Mourvèdre.

Winemaking : Harvest after tasting the grapes to ensure optimum ripeness. Once they are sorted, the grapes are 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 purple colour. Expressive aromas of raspberry and candied cherry with spicy notes. On the palate, it is chewy and dense, with good fruit at its core and a very savoury character. Supple tannins and lingering spiciness with fruity notes.

Serving suggestion : Open it at least 1 hour before serving between 17 and 18°C. Although excellent now, this wine will gain complexity and elegance with a cellaring period of 5 to 8 years after release.

Food pairing : It is delicious with roasted meat, spicy dishes, a winty beef stew and root vegetables.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

