



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!

CÔTES DU RHÔNE

Made with Organic grapes



The spirit of Louis Bernard

Sylvain Jean, the Louis Bernard winemaker, and our **winegrower partners** are committed to sustainable agriculture and earth-friendly policies.



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 is one of the largest and most diverse French appellations with more than 35,000Ha (86,000 acres) from south of Lyon all the way to Avignon. Along the length of the **Rhône River**, the Côtes du Rhône vineyards thrive on **rich and varied terroirs**. Its history starts in 125BC when the **Romans** first planted vines in the region.

In 1650, regulations were introduced to ensure that the wine was genuine and to guarantee its quality. A royal decree in 1737 stated that all barrels destined for sale or transport must be branded with the letters "C.D.R". Finally, the region was awarded the 'AOC' (Registered Designation of Origin) Côtes du Rhône in 1937.



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Southern Côtes du Rhône Area



Harvest 2018

2018 was a vintage of extremes with abundant rain in the Spring and a heat wave in the Summer.

Yet harvest conditions were close to perfect in September and October with warm days, cool nights and a little Mistral wind to dry off the morning dew. The grapes were in very good condition allowing for long macerations of up to one month for the red wines.

The acidity levels were also very good, providing bright, crisp yet lush profiles on the rosés and stone fruit notes on the white wines.

Grape Varieties

Grenache Blanc, Viognier and Clairette, grown according to organic agriculture standards.



Winemaking

Respecting the environment and people, no chemical or synthetic treatments whatsoever are applied to the vineyards.

The harvest took place in the early morning to preserve the primary aromas. Each grape variety is vinified individually to develop its own characteristics. Optimized settling of the lees to boost aromatic potential, fermentation at low temperature 54-57°F (12-14°C). Ageing in vats takes place for around 6 months before bottling. Vegan friendly.

Tasting notes

Attractive straw-green color.

Intense nose of white flowers and yellow fruit.

The palate is round and generous with flavors of peach and apricot. The finish is long, fresh and appetizing.

Service & food pairing

Delicious on its own, it pairs with vegetarian pies (asparagus, tomato, zucchini...), cod accras or langoustine with saffron. Serve it cool, between 50-54°F (10-12°C), now and over the next 2 years of age.