



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!**

CHÂTEAU NOËL SAINT LAURENT CÔTES DU RHÔNE

Located in Morières-les-Avignon, east of Avignon, the origins of **Château Noël Saint Laurent** date back to the 13th century.

In its earliest incarnation – a fortified farm – Carthusian monks planted vines in order to send their wine offerings to the papal Court in nearby Avignon.

By the 18th century, the Counts of Félix built the present-day Château. A wealthy family from Avignon bought it in the early 20th Century and the estate became their country home.

In the late 1940's the parents of the current owner, Mr Noël, renovated it during 6 years before settling in.

The family gradually planted new vines and orchards. The Noël family has perpetuated local winemaking tradition, while introducing modern techniques combined with a respect for the environment in order to pass it on to future generations.

The 35 hectare vineyard (86 acres) is located on clay limestone soil, on the ancient bed of the Durance river.

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Sylvain,
Louis Bernard winemaker



Mr Noël,
Château Noël Saint Laurent

The spirit of Louis Bernard

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

He 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 that the 'Louis Bernard style' is very much focused on **Grenache**, the king of grape varieties in the southern Rhône Valley.

COTES DU RHONE 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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CHÂTEAU NOËL SAINT LAURENT CÔTES DU RHÔNE 2017

Harvest 2017

The 2017 vintage is one of the most promising of the past few years with wines that are particularly **elegant** and **harmonious**, with **superb, concentrated aromas** and a solid ageing potential for the red ones. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with **one of the smallest** in the last 60 years, the quality is exceptional.

Winemaking

The grapes were harvested in the early morning to take advantage of the freshness and to retain all the fruits' aromas. Crushed and de-stemmed. Vinification was made by Mrs Noël in cooperation with our winemaker, Sylvain. The wine matured in vats for 6-8 months before bottling. Vegan wine.

Grape Varieties

Black Grenache, Syrah, Cinsault and Mourvèdre.

Tasting notes

Rich, deep, purple-red color. Powerful and complex nose, revealing red fruit and herbal notes. Very ripe, supple and mellow palate with a long, impressive finish.

Service & food pairing

Between 16° and 18°C (63° - 65°F). Enjoy now or within 4 years of age with grilled or stewed meat like pepper steak, bœuf bourguignon, pieds paquets. It pairs well with slightly spicy dishes, such as curry vegetables.

SILVER Medal - Orange 2018

