



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!**

Domaine du PÈRE HUGUES

CÔTES DU RHÔNE VILLAGES PLAN DE DIEU

Domaine du Père Hugues

has been a family estate for three generations and was named after an ancestor.

The vineyards are situated south of Orange, at the crossroads of Rasteau and Sablet villages, on clay limestone soil covered with pebbles.

Historically, the family cultivated only Grenache grapes but upon renewing the vines, they planted Syrah and Mouvèdre grape as well.

The average age of the vines is between 40 and 50 years old and the terroir is low-yielding, around 30 hl/ha.



The spirit of Louis Bernard

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

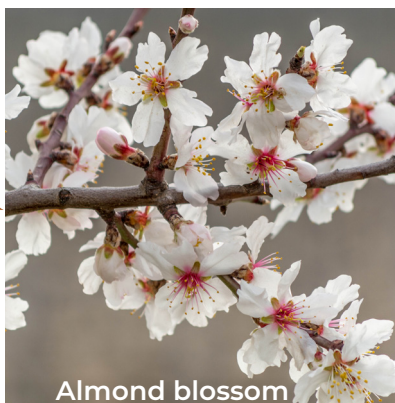
He is convinced that the quality of a wine depends above all on the selection of the fruit in respect of the environment. Together they guarantee that the 'Louis Bernard style' is very much focused on Grenache, the king of grape varieties in the southern Rhône Valley.



COTES DU RHONE VILLAGES - PLAN DE DIEU -

The name 'Plan Dei' (Plan de Dieu) was given by the nuns of Prebayon in the Middle Ages when they left the **Dentelles de Montmirail** to settle down on the lower lands. They found this place, the «**plain of God**», to be a good terroir for vineyards.

The Plan de Dieu was classified as Côtes du Rhône Villages in 2005. It is a vast plain with dry stony soils producing refined red wines, renowned for elegance, finesse and rich fruit.



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Domaine du
PÈRE HUGUES

PLAN DE DIEU 2017
CÔTES DU RHÔNE VILLAGES

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 wines.

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**.

Traditional winemaking

The grapes were crushed and de-stemmed. The maceration lasted two weeks at controlled temperatures. The wine was then aged for 10 months before bottling. Vegan wine.

Grape Varieties

Black Grenache produces structured aromatic wines which are generous and full-bodied.

Syrah provides intense color and a refined character with notes of black fruit and spices.

Mourvèdre requires considerable warmth and sunlight and thrives at Domaine du Père Hugues estate. This grape contributes tannin, structure and yet great finesse.

Tasting notes

An intense, dark red color with mauve hints, this wine offers generous red fruit and garrigue flavors, with scents of thyme and bay laurel.

The palate is elegant, well balanced yet finished on a rich and spicy note.

Service & food pairing

Between 16° and 18°C (63°- 65°F).
Now or within 4 to 6 years of age.

When enjoyed young, this wine pairs well with grilled meat, poultry and Mediterranean cuisine, such as stuffed vegetables or ratatouille. As it ages, it goes well with game, stews or matured cheese.

