



LUBERON white LOUIS BERNARD -

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 vineyard owners.

Our wines respect 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 : Luberon became an “Appellation d’Origine protégée” in 1988. The vineyards sit in fabulous, natural surroundings, within the heart of the **Luberon Regional Nature Park**. The climate, fresher in Luberon than in the heart of the Rhône Valley, explains partially why the **white** wine represents **25 % of this appellation** as well as its recognition for quality.

Grape varieties : Mainly white Grenache, along with Clairette and white Ugni.

Wine-making : Harvest starts after tasting the grapes to ensure optimum ripeness. The grapes are harvested early in the morning to preserve their freshness. They are sorted, destemmed and pressed. Then the fermentation lasts around 3 weeks to concentrate the aromas.

Robe : Pale golden yellow

Nose : Aromas of peaches and pears with floral overtones

Palate : Delicate in nature, with a crisp and refreshing finish.

Serving temperature : 55°F

Food pairing : Enjoy it on its own, as an aperitif. Perfect with grilled fish in light sauce, shellfish, fish stew, veal in sauce and goat cheese.

Ageing potential : Best young, this wine can be cellared for up to two years after release.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

