



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 VILLAGES



The spirit of Louis Bernard

Sylvain Jean, the Louis Bernard winemaker, and our **winegrower partners** are committed to sustainable agriculture and earth-friendly policies. The Louis Bernard bottle is one of the **lightest emblazoned screw cap bottle** on the market: 410 g vs 520g of glass i.e. saving on raw materials and energy. The Louis Bernard winery is recognised «**Exemplary**» in **Sustainable Development**.



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 VILLAGES spreads over 4,000 ha (9,900 acres) and 95 villages in the Vaucluse, Drôme, Gard and Ardèche.

Louis Bernard selected his winegrower partners in these areas for their specific soil characteristics. These soils range from clay-limestone to sand and marl, producing full and generous wines. The production standards are stricter for Côtes du Rhône Villages than Côtes du Rhône. The Côtes du Rhône Villages differentiates itself from a Côtes du Rhône by a more complex structure and a more powerful bouquet.

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CÔTES DU RHÔNE VILLAGES

2022

Côtes du Rhône VILLAGES Area



VINTAGE 2022

A vintage marked by a historically hot spring and summer and dry, comparable to 2003. These phenomena led to an increasing earliness at each stage of vine development.

However, flowering took place under ideal conditions. Rains in mid-August made it possible to arrive at the harvest more serenely, thus spreading out the harvest from mid-August to early October. Finally, despite a very atypical climate and thanks to the cellar works, the wines present beautiful structures and nice colors.



Grape Varieties

Grenache - Syrah

Winemaking

The average yield is around 39 hl/ha. The grapes are harvested when the berries are fully mature. They are separately crushed and de-stemmed. The maceration lasts 2 to 3 weeks at controlled temperatures to concentrate the colour and the aromas. The wine is then aged for ten months before bottling. **Vegan** friendly.

Tasting notes

Ruby red color.

'Ripe, spicy, dewy. Plum fruit, with some smoky complexity and a fresh finish'. IWC Jury, May 2023.

Service & food pairing

Best served between 13° and 15°C (55°- 59°F). Although excellent now, it can be cellared for up to 4-5 years of age.

Perfect with grilled or stewed meat, poultry, vegetarian lasagna or cheese. Also enjoy with exotic cuisine such as lamb curry.

Notes & Awards

Bronze IWC 2023

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