

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!

CHÂTEAUNEUF DU PAPE

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.



CHÂTEAUNEUF DU PAPE is the most prestigious southern Rhône appellation. In the 14th century the Papacy moved in Avignon and chose Châteauneuf du Pape as a summer residence where they promoted the culture of the vines. The wines derive their special character from specific conditions. There are the round red and cream-colored stones or «galets» left in the soil by ancient Alpine glaciers. During the day these «galets» absorb the heat and then redistribute it to the vines at night, thus increasing maturity and richness. The vines here also benefit from the cleansing Mistral wind, which helps keep them dry and disease-free.







Nîmes

Grape Varieties

Grenache - Syrah - Mourvèdre

Vintage 2020

Throughout the year, the planets were perfectly aligned: winter rains to replenish the soil, no frost and a warm summer without excessive heat. These ideal climatic conditions produced magnificent grapes with an early ripening and an excellent sanitary state.

A **remarkable** vintage as much by the quality of the berries as by the length of the harvest! (8 weeks)

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Winemaking

Each grape variety was vinified separately. Grapes were destemmed. Fermentation started with natural yeast. Pumping-over was done 2 to 3 times a day. Maceration lasted for 15 to 20 days to extract as much color and tannin as possible. At the end of the alcoholic fermentation, the wine was racked-off before undergoing the malo-lactic fermentation.

Maturation for 10 months in vats and partly in oak. The final blend was made just before bottling. **Vegan wine.**

Tasting notes

"Powerfully lifted black pepper, rose petal, red cherry, forest floor, liquorice, baking spice and herbal aromatics.

Really **complex**, but still with some polished, soft fruits and a touch more oak spice on the palate.

Finishes lengthily. Well-made and youthful, with time to go."

DWWA 2020 - Gold - 96 points

Service & food pairing

It can be enjoyed young or cellar up to 10 years.

Open 2 hours before serving between 13° -15°C (56°- 59°F).

Perfect with game, duck filet or spicy dishes.