

DOMAINE DE MONTBAYON VACQUEYRAS Red -

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 vineyards owners.

Vacqueyras Appellation : Roman colonization led to the cultivation of vines in the Rhône Valley, and was especially prominent around Orange in the 2nd and 1st centuries BC. Vacqueyras - Vaqueiras, in Provençal - takes its name from the Latin Valléa Quadreria, which means "valley of rocks".

1990, Vacqueyras became a Cru of the Rhône Valley.

Domaine de Montbayon : Since three generations, the estate has been conducted by the same family greatly passionate about vine, nature and wine. Located between the villages of Gigondas and Vacqueyras, this property benefits from an exceptional exposure to the setting sun, at the foothills of the 'Dentelles de Montmirail'.

The vines are goblet pruned. The soil of pebbly limestone produces full-bodied wines that age very well.

Grape varieties : Grenache, Syrah, Mourvèdre

Traditionnal winemaking : Sorting and total destemming, prior to a long maceration of four weeks. Daily pumping-over and delestages to extract and coat the tannins.

Tasting notes

Robe : Deep ruby red.

Nose : Intense aromas of small red fruits, black cherry compote notes and violet when young. As it ages, it unveils also fragrance of slightly chewy liquorice and spices.

Palate : Delicate, complex and full-bodied wine with harmonious tannins and great length .

Serving temperature : 63-65°F. Open it 2 hours before serving.

Ageing potential : 5 to 7 years after release

Food pairing : It will go particularly well with red meat dishes, game, provençal cuisine and cheese.



LOUIS BERNARD
VALLÉE DU RHÔNE

