



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

Made with Organic grapes



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 winery is recognized «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 is one of the largest and most diverse French appellations with more than 35,000Ha (86,000 acres) from south of Lyon all the way to Avignon. Along the length of the **Rhône River**, the Côtes du Rhône vineyards thrive on **rich and varied terroirs**. Its history starts in 125BC when the **Romans** first planted vines in the region.

In 1650, regulations were introduced to ensure that the wine was genuine and to guarantee its quality. A royal decree in 1737 stated that all barrels destined for sale or transport must be branded with the letters "C.D.R.". Finally, the region was awarded the 'AOC' (Registered Designation of Origin) Côtes du Rhône in 1937.



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Southern Côtes du Rhône Area



Harvest - a vintage of contrasts 2020 was a vintage of extremes with abundant rain in the Spring and a heat wave in the Summer.

Yet harvest conditions were close to perfect in September and October with warm days, cool nights and a little Mistral wind to dry off the morning dew.

The acidity levels were also very good, providing bright, crisp yet lush profiles on the rosés and stone fruit notes on the white wines.

The grapes were in very good condition allowing for long macerations of up to one month for the red wines which have soft and supple tannins.

They are good and charming wines.

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Grape Varieties

Grenache - Syrah

Winemaking

Respecting the environment and the people, the vines receive **no chemical or synthetic treatments whatsoever**. The warm conditions created an early harvest and as the crop was small, the grapes were highly concentrated and rich in sugar.

The grapes were destemmed and as they were healthy this allowed for quite a long vatting time of 3 weeks. The wine then aged 6 months in tank with **no oak élevage**, favoring the rich fruit character.

Tasting notes

Lovely dark, garnet color. Bouquet of red berries with lots of black Grenache character. Rich and ample with silky tannins and a long, elegant finish.

Service & food pairing

Best served between 63° and 65°F. Although excellent now, this wine can be cellared up to 4 years of age.

A wine for all occasions, enjoy with red meat, roast pork, grilled chicken, pizza, pasta dishes, mushroom omelet, vegetable pies and many other country dishes.