



LOUIS BERNARD

As of 1976, Mr Bernard travelled 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!**

DOMAINE LA CRAU DES PAPES Châteauneuf-du-Pape

The origins of the estate date back to the **17th century** vineyards which have remained all the time to the same family line. However the vines were destroyed by Phylloxera in the mid 19th century and were then replaced by ploughland. It is only in an act of succession of 1900 that land planted with vines in **the area of 'La Crau'** were again noticed. Some of these vines are still in the vineyard ! **Marius Puget** managed and enlarged the vineyard. He was also a **Provençal poet** under the pseudonym of Pierre de Châteauneuf and wrote about the nature, work in vines, the wines, Châteauneuf du Pape.



Châteauneuf du Pape is the most prestigious southern Rhône appellation. The wines derive their uniqueness from several sources. First, 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 reflect it onto the vines at night, thus helping the grapes fully mature. The vines here benefit also from the cleansing Mistral wind, which keeps them dry and healthy.

His son, Pierre and grandson, **Thierry** have also enlarged the Châteauneuf du Pape property up to this nowadays 60 acres. The Domaine vineyards are located in the area of "La Crau" which is notable for pebble-and stone-strewn landscapes and ranks as one of the best and most historic terroirs of the **Châteauneuf du Pape Appellation**.



The owner of Domaine la Crau des Papes, **Thierry Puget and Maison Louis Bernard** have been partnering for more than **20 years**, vinifying in a traditional, yet up-to-date fashion within this **prestigious** AOC-designated **terroir**.

*« Un verre de vin de France
Vous verse de l'espérance;
Un verre de Châteauneuf
Vous remet à neuf! »*

from 'Vin qui brille'
of Pierre de Châteauneuf



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DOMAINE LA CRAU DES PAPES 2017

Châteauneuf-du-Pape

The spirit of Louis Bernard

Sylvain Jean, the Louis Bernard winemaker, with our winegrower partners is committed to sustainable agriculture and earth-friendly policies.

He is convinced that the quality of a wine depends above all on the selection and maturity 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**.

Vintage 2017

The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time.

The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with **one of the smallest** in the last 60 years.

Wines are particularly **elegant and harmonious, with superb, concentrated aromas** and a good ageing potential for the red wines.

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Grape Varieties

Black Grenache - Syrah
Average yield : around 42 hl/ha.

Winemaking

The grapes were de-stemmed and put into stainless steel vats. Fermentation started with natural yeast. Pumping-over was done 2 to 3 times a day. Maceration lasted for 15 to 20 days to concentrate colour and aromatic potential. Matured in vats for ten months before bottling.

Tasting notes on July 2024

Medium garnet colour.
Rich and ample texture.
Notes of strawberry, garrigue and cedar with a lively freshness.

Service & food pairing

Between 13° and 15°C (63°- 65°F).
Open one hour before serving with large game, spicy dishes, red meat in sauce and ripened cheese.
Ready to enjoy now and through 2027.

Notes & Awards

Silver Medal -
Mâcon Competition 2019

Silver 90pts - International Wine Challenge 2019

89 pts - Wine Enthusiast 05/01/2020