

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!

## **GIGONDAS**

### 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**.



**GIGONDAS** is located at the foothills of the "Dentelles de Montmirail".

The village was a back headquarter for Roman armies, who gave it the name "Jucunditas", which means joy and pleasure. Thanks to its excellence, Gigondas was the first Côtes du Rhône Villages to become an AOC. The soil which is continually warmed by the sun, has helped the Gigondas wine earn great acclaim. It is one of the most rewarded appellations of the Rhône Valley.

Louis Bernard extracts the best of these unique and fertile soils to offer you a full and generous wine with black fruit notes.

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# G I G O N D A S 2020

## Gigondas Area



## 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).



## **Grape Varieties**

Grenache - Syrah

#### Winemaking

After a selective sorting, the grapes are destemmed. Traditional winemaking with a vatting time of up to 3 weeks to concentrate the color and the aromas. It aged in vats for 12 months before bottling. Vegan friendly.

## **Tasting notes**

Opaque purple color.

**Expressive** bouquet of ripe dark fruits, pepper and herbs. Full-bodied with silky tannins on the finish.

## Service & food pairing

Open at least 1 hour before serving between 13°-15°C (55°-59°F). Although excellent now, this wine will gain complexity and elegance with a cellaring period of 4 to 6 years of age.

Enjoy with red meat, large game, spicy dishes, eggplant stuffed with ratatouille or herbed lamb chops.

#### **Notes & Awards**

91 Jeb Dunnuck '.. a charming, medium-bodied, ripe, incredibly textured Gigondas with tons of character. This wine is a great value, year-in, year-out.

**90** Vinous 'Gains weight with air and finishes sweet, discreetly tannic and long, with resonating spiciness.'

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