



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!



VACQUEYRAS

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 recognised «**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**.



VACQUEYRAS's vineyards extend over 1,300 hectares (3,212 acres) and are located at the foot of the "Dentelles de Montmirail" mountain on alluvial terraces, between Vacqueyras and Sarrians.

Vacqueyras was one of the first Villages to be acknowledged for the quality of its wines in 1955.

In 1990, it was classified as a "Cru" like its neighbours, Gigondas and Châteauneuf-du-Pape appellations. Average yield: 36 hl/h.



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Grape Varieties

Grenache - Syrah - Mourvèdre

Winemaking

The grapes are sorted, destemmed and crushed. Long vatting time (up to 3 weeks) to concentrate the colour and the aromas. Maturation: at least 12 months. **Vegan wine.**

Tasting notes

Deep purple color. Expressive aromas of raspberry and candied cherry with spicy notes. On the palate, it is chewy and dense, with good fruit at its core and a very savory character. Supple tannins and lingering spiciness with fruity notes.

Service & food pairing

Open it at least 1 hour before serving between 16-18°C (63°- 65°F). Although excellent now, this Cru will gain complexity with a cellaring period of 5 to 7 years of age.

Perfect with roasted meat, spicy dishes, a beef stew and root vegetables.

Notes

Vintage 2017: 89 Wine Spectator

2016: 90-92 Jeb Dunnuck 'opulent, full-bodied (...)'.'The Southern Rhône has two solid vintages in the pipeline; the elegant and lively 2015s and the deeper, richer, truly profound 2016s'. 90 Wine Advocate, R.Parker

2015: 90 Jeb Dunnuck

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