

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 white

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.**



COTES DU RHONE is one of the largest and most diverse French appellation 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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CÔTES DU RHÔNE white 2018

Southern Côtes du Rhône Area



Harvest 2018

2018 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 grapes were in very good condition allowing for long macerations of up to one month for the red wines.
The acidity levels were also very good, providing crisp yet lush profiles on the rosés and bright, stone fruit notes on the white wines.



Grape Varieties

Grenache blanc, Roussanne, Viognier

Winemaking

The harvest started early in the morning to preserve primary aromas. Each grape variety was vinified individually to develop its own characteristics. To boost aromatic potential, fermentation at low temperature (12-14°C / 54-58°F). The ageing in vats lasted for 6 months before bottling. **Vegan Wine**.

Tasting notes

Pale gold with green highlights. Expressive and **fresh with floral** hints combined with aromas of **white-flesh fruit (pear, white peach). Lively**, well-balanced and fresh.

Service & food pairing

Best served between 10° and 12°C (50- 54°F). Excellent now to enjoy all its freshness, it can be cellared for 2 to 3 years of age.
Delicious on its own or enjoy with shellfish, seafood, white meat, poultry with mushroom, mixed salads or goat cheese.

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