

Hermitage red LOUIS BERNARD



Maison Louis Bernard, based in Gigondas, France, was founded in 1976 in the heart of the Rhône Valley and its renowned Crus. Over the past 20 years, we have established close partnerships with more than 20 respected vineyard owners. Our wines follow this essential principle : the quality of the wine depends above all on the selection and maturity of the fruit. With that conviction in mind and our know-how, we strive to make wines that reveal the potential of their terroirs.

Appellation : The Hermitage vineyards stretch over three communes of the Drôme department: Tain l'Hermitage, Crozes-Hermitage and Larnage. It takes its name from the story of the Chevalier de Sterimberg. Tired of fighting the Cathares, it is said that this ardent chevalier repented and gave himself up to prayer and viticulture around a retreat at the top of the hill in Tain, named in French «ermitage».

Grape varieties : Syrah is the only red varietal used.

Winemaking : Hand-harvest starts after tasting the grapes to ensure optimum maturity. The grapes are sorted and destemmed. The vinification is traditional. The maceration process takes place in small vats and lasts 12 to 18 days at controlled temperatures. The wine matures in oak vats before bottling.

Tasting notes : Brilliant dark purple colour. Very aromatic with complex flavours of red fruits and wild flowers, maturing into leather nuances. Well-balanced with smooth tannins and a round and spicy finish.

Serving suggestion : Serve it between 16 and 18°C.

Depending on age, uncork it 1 to 3 hours before serving. It is a great wine for ageing. Excellent between 5 and 10 years

Food pairing : Enjoy this 'cru' with fine red meat, Tournedos Rossini, grilled prime rib, large game and cheese.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

