

Costières de Nîmes 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 : Costières de Nîmes appellation is located in the South-West of the Rhône Valley, overlooking the Camargue region.

The soils, like in Châteauneuf-du-Pape, are made of round pebbles from Quaternary, which provide spicy notes and silky tannins to the wines. Since Antiquity, winegrowing has been in activity in this area. Louis Bernard uses this rich historic past to create unique wines expressing the typicity of this appellation.

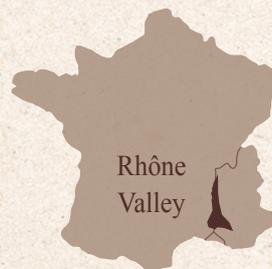
Grape varieties : Mainly black Grenache and Syrah.

Winemaking : The grapes are sorted and destemmed. Traditional vinification.

Tasting notes : Deep red colour. Intense cherry aromas, with spicy and liquorice notes. A round wine with soft tannins leading to a long and peppery finish.

Serving suggestions : Best served young, between 16° and 18°C. It can be cellared for up to 3 years of age.

Food pairing : Grilled meat, chicken with mushrooms, grilled lamb with rosemary, guardian bull or soft cheese.



LOUIS BERNARD
— VALLÉE DU RHÔNE —

