

LIRAC 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.

Located on the right bank of the Rhône River, very close Tavel and Châteauneuf-du-Pape, the **Lirac Appellation** displays many qualities of its prestigious neighbours while developing a distinctive personality, **very elegant and subtle**. Vines have been cultivated in this area for two thousands years. Lirac became a local appellation in 1947.

Winemaking : Harvest after tasting the grapes to ensure optimum ripeness. The grapes are sorted and destemmed. Traditional vinification with a long vatting time (up to 3 weeks) to concentrate the colour and the aromas.

Grape varieties: Essentially made with black Grenache along with Syrah.

Black Grenache flourishes beautifully in this area to give roundness, fruity aromas and spicy flavours.

Syrah is a variety of great character which brings aromatic richness, deep colour and allows a good ageing potential.

Tasting notes :

Nice deep red colour. Round and harmonious, it reveals a rich bouquet of black fruits and spices. Generous and well-balanced, with soft tannins and a long finish, it mellows with age to become full and meaty.

Serving suggestion : Between 16° and 18°C. Excellent now, it can be cellared up to 4 to 6 years.

Food pairing : Enjoy it with grilled red meats, poultry, small game, and hard or semi-hard cheese as well as black chocolate sweets !



LOUIS BERNARD
— VALLÉE DU RHÔNE —

