



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!**

DOMAINE DU PASTRE VENTOUX

The family estate **Domaine du Pastre**, is located in Caromb village already famous for its black figs and cherries and situated between les Dentelles de Montmirail and Mont Ventoux mountain.

The winegrower, Mr Rogier, is passionate about environment and natural winemaking. «**Pastre**», means **shepherd** in Provence, in tribute to his paternal grand-father who was both shepherd and winegrower.

The sandy clay and limestone soils of the estate combine with spring rains, the north wind called 'Mistral' that cleans and dries the vines, allow this **organic farming**.

The vineyards are conducted with no insecticide, in respect of the nature.

The ploughing and all the manual work (pruning, disbudding, stripping, trellising, harvesting) are made according to the lunar cycles.



Sylvain,
Louis Bernard winemaker



The spirit of Louis Bernard

Sylvain Jean, the Louis Bernard winemaker, with our winegrower partners is committed to sustainable agriculture and earth-friendly policies.

He 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 that the 'Louis Bernard style' is very much focused on **Grenache**, the king of grape varieties in the **southern Rhône Valley**.

Certified in 1973, The **Ventoux** appellation is named after the Mount Ventoux, also called 'the giant of Provence'.

The vineyard is grown on gentle slopes and covers around 50 villages and more than 6200 Ha.

The grapes benefit from a typical Mediterranean climate, slightly cooler than for Côtes-du-Rhône, and give fresh, elegant wines.

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DOMAINE DU PASTRE

VENTOUX



Organic Wine

Grape Varieties

Black Grenache, Cinsault & Syrah.
The vines are on average 20 years old.

Winemaking

The grapes are hand-harvested in cases in the early morning to take advantage of the freshness and to retain all the fruits' aromas.

Following a direct press (no skin maceration), the juice is fermented at low temperature 15-16°C (59/61°F), again to favour freshness and aromatics.

Vegan wine.

Tasting notes

Colour : bright pale pink.
Nose: floral with hints of pear.
Palate: supple, balanced and elegant.

Fruits are extremely present.

Service & food pairing

Taste it chilled between 10° and 12°C.
Best served young to enjoy all its freshness.

Pair with summer salads, sauteed veal with olives, Parma ham with melon, grilled fish or on its own.

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