

# 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!

## **GIGONDAS**



## The spirit of Louis Bernard

Sylvain Jean,
the Louis Bernard winemaker,
and our winegrower partners are
committed to sustainable agriculture
and earth-friendly policies.
The Louis Bernard winery is
recognised «Exemplary» in
Sustainable Development.



**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.** 



GIGONDAS is a village located at the foothills of the "Dentelles de Montmirail". This spot was a back headquarter for Roman armies, who gave it the name "Jucunditas", which means joy and pleasure. Thanks to its excellence, Gigondas was the first Côtes du Rhône Villages to become an AOC in 1971. The soil which is continually warmed by the sun, has helped the Gigondas wine earn great acclaim. It is one of the most rewarded appellations of the Rhône Valley.

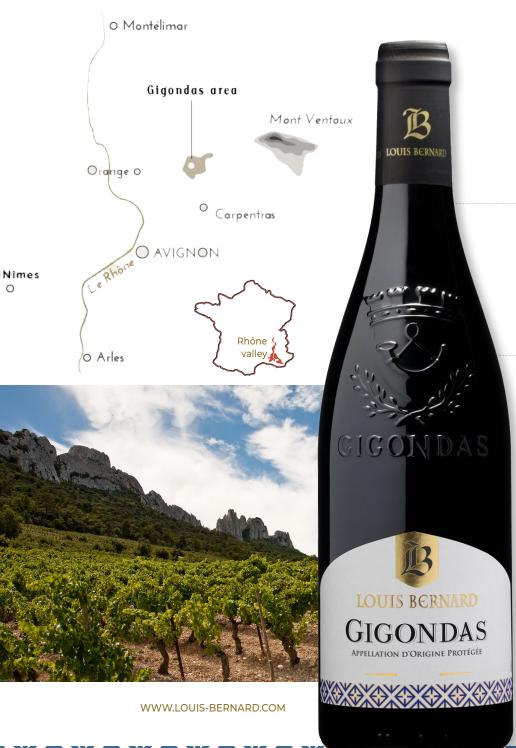
Louis Bernard extracts the best of these unique and fertile soils to offer you a full and generous wine with black fruit notes.

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## **GIGONDAS**



### **Grape varieties**

Grenache - Syrah

### Winemaking

After a selective sorting, the grapes are destemmed. Traditional winemaking with a vatting time of up to 3 weeks to concentrate the colour and the aromas. It aged in vats for 12 months before bottling. **Vegan** wine.

## **Tasting notes**

Opaque purple colour.

Expressive bouquet of jammy dark fruit and spices. Full, well-balanced with a floral nuance adding complexity. Concentrated and full-bodied mouth with firm tannins and a long complex finish.

#### Service & food pairing

Open at least 1 hour before serving between 16°-18°C (63°-65°F). Although excellent now, this wine will gain complexity and elegance with a cellaring period of 6 to 7 years of age.

Enjoy with red meat, large game, spicy dishes, herbed lamb chops or duck cassoulet.

#### Vintage 2016

92 Robert Parker's Wine Advocate. 'Hints of garrigue accent ripe cherry & stone fruits aromas, ... so sexy....'

91 Wine Spectator

90-92 Jeb Dunnuck 'modern bouquet'

### Vintage 2015

92 Wine Enthusiast

90 Robert Parker's - Wine Advocate

89-91 Jeb Dunnuck