



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.

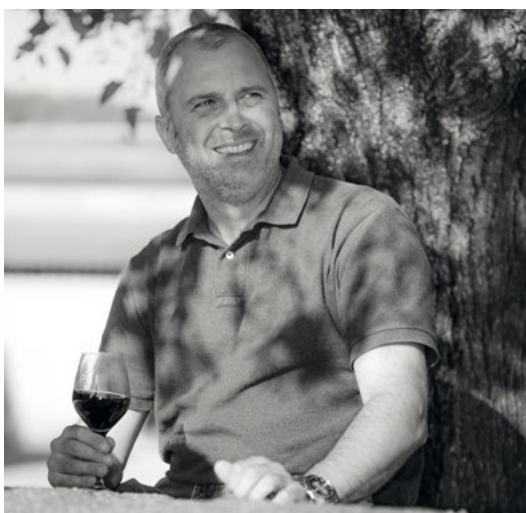
With Louis Bernard wines, enhance every moment!

SAINT-JOSEPH



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**.



SYRAH GRAPE

SAINT JOSEPH's vineyards follow the right bank of the Rhône for over 50 km (30 miles) and sits upon the 45th parallel, planted on steep hillsides that have been carved into terraces since ancient times. In medieval days, this wine was highly appreciated by the French Kings who referred to it as 'Vin de Mauves'.

The Jesuits gave it its current name in the 17th century: the name of this appellation comes from the hill Saint-Joseph, located between Tournon and Mauves.

Saint-Joseph became a cru in 1956.





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Grape Variety - Terroir

Syrah - Average yield: 40hl/h.
The vineyards are located on steep terraces composed of granite mixed with schist and gneiss.

Winemaking

The grapes are sorted, destemmed and crushed. Long vatting time (up to 3 weeks) to concentrate the colour and the aromas. Racking and malolactic fermentation. Maturation: around 10 months prior to bottling. **Vegan wine.**

Tasting notes

Deep blue, red colour.
Elegant aromas of dark berries, and pepper. Harmonious and supple body dominated by flavours of plum and licorice with a smooth, spicy finish.

Service & food pairing

Open it at least 1 hour before serving between 16-18°C (63° - 65°F).

Perfect with grilled meat, duck filet, soft cheese or dark chocolate desserts.

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