



# La Bernardine Blanc AOP Châteauneuf-du-Pape

Vintage:  
**2020**

Tier:  
**Prestige**

Grapes:  
**Grenache Blanc,  
Grenache Gris,  
Clairette,  
Roussanne**

Region/Appellation:  
**Rhône Valley  
AOP Châteauneuf-du-  
Pape**

Alcohol by Volume:  
**14%**

Drinking Window:  
**Now-2033**

## The Wine

La Bear-nar-DEEN Blonk Shat-o-nuf-dew-Pop

## Winemaker Notes

"La Bernardine" is the name of the house, sitting in the middle of the vineyards, which was bought by Michel's grandfather.

Golden, yellow and brilliant in color with notes of vine blossom and lily in the nose. The palate well-balance and fresh with flavors of candied citrus.

## Vineyard

Old quaternary terraces with the surface covered by large, round pebbles from the Alps. The soil is also composed of Miocenian safres situated on Villafrancian terraces with a clay matrix.

## Winemaking

Grapes are exclusively hand-harvested to maintain the integrity of the grape. After pressing and settling, vinification is carried out in thermo-regulated stainless still tanks. Ageing for 8 to 12 months. This takes place both in French oak demi-muids (600l barrels) and stainless-steel tanks. The wines are matured in stainless steel tanks on its fine lees. This type of ageing process gives the wine structure and complexity. Early bottling is carried out to ensure the freshness of the wine is preserved.

## Food match

Grilled and roasted white meats, as well as monkfish and scallops. Also, an excellent pairing with brandade or Camembert cheese.

