



La Bernardine Rouge AOP Châteauneuf-du-Pape

Vintage:

2018

Tier:

Prestige

Grapes:

Grenache Noir

Syrah

Mourvèdre

Region/ Appellation:

Rhône Valley

**AOP Châteauneuf-
du-Pape**

Alcohol by Volume:

14.5%

Residual Sugar:

1.5 g/L

pH:

3.64

Total Acidity:

3.21 g/L

Vegetarian:

Yes

Vegan:

Yes

Drinking Window:

Now - 2037

The Wine

La Bear-nar-DEEN Rooj 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.

A complex but subtle nose with aromas of blackcurrant and plum followed by roasted coffee, cinnamon and morello cherry. On the palate it is spicy and fruity.

Vineyard

Quaternary terrace, with a surface of shingles coming from the former bed of the Rhône. The grapes are carefully selected during the harvesting. Compulsory to obtain the Appellation, this sorting allows to have the best bunches of grapes.

Winemaking

The Châteauneuf-du-Pape appellation produces wines that are blends of different grape varieties, therefore, vinification depends on the component grapes and their varietals. Traditional vinification is carried out in closed concrete tanks. The vatting period usually lasts for around 3 weeks, at high temperature to ensure the maximum extraction of colour and tannins.

Food match

Grilled and roasted red and white meats, including leg of lamb or garlic roasted chicken. Vegetarian moussaka with lentils is also an excellent choice.

