



La Bernardine

AOP Châteauneuf-du-Pape

Vintage:
2019

Tier:
Prestige

Grapes:
Grenache Noir
Syrah
Mourvèdre

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

Alcohol by
Volume: **14.5%**

Residual
Sugar: **1.3 g/L**

pH:
3.76

Total Acidity:
4.8 g/L

Vegetarian:
Yes

Vegan:
Yes

Drinking Window:
Now - 2038

Awards:
Wine Spectator: 93 pts

The Wine

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

Winemaker Notes

The blending of grape varieties is a characteristic of the Châteauneuf-du-Pape appellation. In "La Bernardine" red, Grenache is the main grape used in the blend, with a smaller proportion of Syrah and Mourvèdre.

Grenache is a grape variety that brings a natural sweetness to the blend, which gives the wine elegance, silky tannins and great finesse.

Vineyard

Quaternary period terraces with large, round pebbles, emanating from the former Rhône riverbed, on the surface. There are several terroirs in Châteauneuf-du-Pape composed of large, round pebbles, Miocenic safres and Villafrancian terraces on clay matrix.

Winemaking

The Châteauneuf-du-Pape appellation produces wines that are blends of different grape varieties, therefore, vinification depends on the component grapes and their varieties. 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.

