



2022 La Bernardine

(La Bear-nar-DEEN BLONK Shat-o-nuf-dew-Pop)
Rhône Valley, AOP Châteauneuf-du-Pape

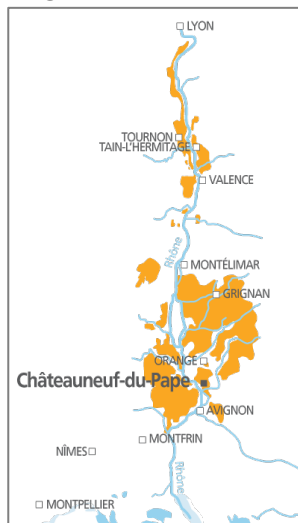
Grapes:

Grenache Blanc
Grenache Gris
Clairette and
Roussanne

Alcohol by Volume:

14.5%

Region:



Aging Potential:

5 – 10 years

Food Pairing:

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

Certifications:

Organic



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.

Vintage

2022 was a sunny vintage. We had to "keep calm and carry on" throughout this season of drought and heat, constantly adapting. Responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

Winemaking

The harvesting date is determined by the acidity level sought in the wine. The natural acidity of the must ensures a good stability of the wine. Exclusively hand-harvested grapes which maintains the integrity of the grape.

Aging

8 to 12 months in both 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.

