



2020 La Bernardine

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

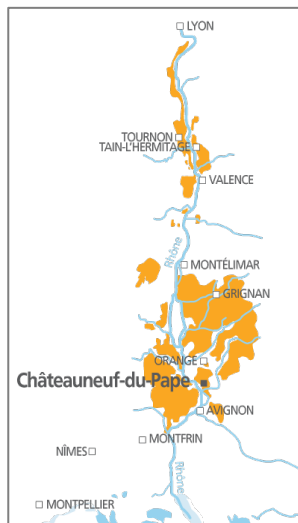
Grapes:

Grenache Noir
Syrah
Mourvèdre

Alcohol by Volume:

15%

Region:



Aging Potential:

10 – 15 years

Food Pairing:

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

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 sandstones and Villafrancian terraces on clay matrix.

Vintage

The 2020 vintage in Southern Rhône, particularly in Châteauneuf-du-Pape, was favored by very good weather conditions. This year was windy throughout the growing cycle with light rainfalls. Winter was mild, followed by a radiant, warm and windy spring. Optimum weather continued in the summer, with cool nights preserving freshness in the grapes. Ideal harvest conditions yielded grapes at perfect maturity with balanced alcohols, acidity, and structure.

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 color and tannins.

Aging

Aging takes place in concrete tanks for 15 months to ensure good oxygenation of the wine, which preserves its freshness and aromas.

