Domaine des Bernardins, AOC Côtes du Rhône, Rouge, 2018

AOC Côtes du Rhône, Vallée du Rhône, France

agriculture RAISONNÉE Domaine Qualifié

An attractive floral note on the nose. There is finesse and elegance in the mouth, but also a savoury and full quality.

LOCATION

Spreads out over the south-east side of the Dentelles de Montmirail hills, in Beaumes de Venise in the southern part of the Rhone valley.

TERROIR

On a poor sandy, hungry and arid soil consisting of tender limestone and gritty zones of sandy mollasse.

IN THE VINEYARD

The vineyards and their terroir are the essence of our wines. This is where everything starts and where we focus our efforts throughout the year. You can't make great wine without great grapes.

The viticulture is essentially done by hand. Five people work full-time in the vineyards. They are supplemented by seasonal employees who work during bunch thinning and the harvest in order to bring out the very best in our vines. Working by hand and the attention each vine gets are fundamental. Pruning, de-budding, trellising, leaf removal and picking are thus carried out by hand with the utmost care.

We prepare the soil by using good old-fashioned ploughing. Organic compost is made from grape marc (the discarded stalks and skins).

We use and abide by countrywide standards for 'sustainable agriculture'.

As a way of protecting the plants, we only use phytosanitary products when necessary and within strict guidelines by staggering the treatments appropriately, to minimise the amount of chemicals used. We prefer to use as much as possible manual and organic techniques. Leaving natural grass cover, removing buds and leaves from the vines, preserving biodiversity around the vineyard: olive, almond and cypress trees, wild rosemary and capers.

WINEMAKING

We make two red wines at the estate. Terroir wines shaped by the two classic Côtes du Rhône varieties: Grenache and Syrah. We don't follow any winemaking recipe but are constantly searching for the perfect expression of terroir and each vintage's particular characteristics. We don't go for overripe grapes and over-extraction, as we think the wine has to stay refreshing and balanced.

Leaving the wine for 15 days in concrete vats, we try to gently extract the tannins and anthocyanins essential for the wine's structure and colour. The wine doesn't come into any contact with wood during ageing. This way the characteristics of our terroir can fully express themselves.

Domaine des Bernardins
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

5H804E

VARIETALS
Grenache noir 90%, Syrah 10%

13.5 % VOL.

TECHNICAL DATA
Production volume: 90 hL
Yield: 50 hL/ha
Age of vines: 50 years old

SERVING
Best drunk within 6 years at a temperature of 18°C

TASTING
An attractive floral note on the nose. There is finesse and elegance in the mouth, but also a savoury and full quality.

FOOD PAIRINGS
A aromatic wine ideal for drinking throughout a meal. A successful pairing with fried pork, braised lamb, barebecued chicken.

Type of bottle							Volume (ml)	item code	Bottle barcode	Case barcode
bourgogne tradition							75 cl	5	376015592022 2	3 376015592022 3
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	12	600	9	5.55	1.33	16	800	29.6	8.2	18 x 31 x 50	180 x 120 x 80

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