



## **CHÂTEAUNEUF-du-PAPE LA BERNARDINE**

### **Grape Variety**

Grenache. 13 grapes varieties are recognized for Châteauneuf du Pape. Ours is made with a single grape variety, which is one of its particularities.

### **Soil**

Quaternary terrace, with a surface of rolled stones coming from the former bed of the Rhône.

### **Harvesting**

The grapes are carefully selected during the harvest; this selection is compulsory for the wine to be given the Appellation.

### **Vinification**

In vats made of concrete covered with epoxy resin, because grenache is very sensitive to oxidation. The grapes are 100% destemmed before being placed in vats. Fermentation lasts from 15 days to 3 weeks at a temperature which does not exceed 32°C.

### **Maturing**

In oak barrels and vats for 12 to 15 months.

### **Tasting**

**Colour** : Deep purple.

**Nose** : Complex and subtle, blackcurrant, plum, followed by roasted coffee, cinnamon, cherry, morello cherry and liquorice.

**Palate** : Spicy aromas developing into animal scents.