

#### Grapes

80% Clairette  
20% Grenache Blanc

#### Region/Appellation

AOP Châteauneuf-du-Pape

#### Alcohol by volume

13%

#### Residual Sugar

1.18 g/l

#### pH

3.35

#### Total Acidity

2.82 g/l

#### Tasting Guide



#### Tasting note printed

13/12/2025

# Châteauneuf-du-Pape La Bernardine Blanc 2023 6x75cl

## Winemaker Notes

Ripe stone fruit, pomello and quince are complemented by acaia and vanilla.

## Vineyard

A blend of several Châteauneuf-du-Pape Terroirs, composed of rolled pebbles from the ancient bed of the Rhône, safres and villafranchian terraces on clay matrices. Hand harvested.

## Winemaking

Whole-grape pressing; moderate use of sulphur. Light settling. Fermentation with indigenous yeasts, mostly in big wooden barrels (70% which 10% new) and wooden casks (30%). Aged on lees for 10 months.

## Vintage

As early as the first quarter, the lack of water slowed the start of spring (barely 36mm of rain over the three-month period) and bud-burst, which did not begin until early April. The winter drought in the Southern Rhône Valley was forgotten for a while with some welcome spring rainfall, and enthusiasm returned in May (175mm over May and June in total) with the revival and momentum of the plants, which were finally moving up a gear. The landscape was transformed, with life returning to the plots and poppies turning the soil red.

## Food match

Try with Tuna fish carpaccio

