

Grapes
Grenache
Syrah
Mourvedre

Region/Appellation
AOP Châteauneuf-du-Pape

Alcohol by volume
15.00%

Residual Sugar
1.3 g/l

pH
3.76

Total Acidity
4.82 g/l

Drinking Window
2024 - 2039

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed
27/07/2024

Châteauneuf-du-Pape La Bernardine Rouge 2019 6x75cl

Winemaker Notes

A complex but subtle nose with aromas of blackcurrant and plum followed by roasted coffee, cinnamon and morello cherry. On the palate it is spicy and fruity.

Vineyard

Quaternary terrace, with a surface of shingles coming from the former bed of the Rhône. The grapes are carefully selected during the harvesting. Compulsory to obtain the Appellation, this sorting allows to have the best bunches of grapes.

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 colour and tannins.

Vintage

An impressive Rhone vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the northern Rhone but some rain later in the season allowed for freshness to come through.

Food match

Grilled and Roasted Red Meats

Try with Tuna fish carpaccio or any meat marinated or in sauces and all cheeses

