

# Châteauneuf-du-Pape La Bernardine Rouge 2022

## 6x75cl

Grapes

Region/Appellation  
AOP Châteauneuf-du-Pape

Alcohol by volume  
15%

Residual Sugar  
1.09 g/l

pH  
3.79

Total Acidity  
3.04 g/l

Tasting Guide

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

Tasting note printed  
17/12/2025

### 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.

### 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

We had to "keep calm and carry on" throughout this season of drought and heat to constantly adapt the winegrowing work right up to the last minute; responding fast to curb the vegetation when the welcome rains arrived and remaining patient to allow the grapes to reach full maturity. All this made 2022 an astonishing vintage that, as it turned out, was more luminous than sunny.

### Food match

Try with tuna fish carpaccio or roasted meats or medium maturity cheeses.

