

# 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  
26/07/2025

### 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.

### Food match

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

