

Grapes

Grenache
Syrah
Mourvedre

Region/Appellation

AOP Châteauneuf-du-Pape

Alcohol by volume

14.50%

Residual Sugar

less than 0.8 g/l

pH

3.74

Total Acidity

4.82 g/l

Drinking Window

2023 - 2037

Tasting Guide

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

Tasting note printed

26/04/2024

La Bernardine Rouge 2017, Châteauneuf-du-Pape

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

This year, it was the climate and its extremes that gave us an incredible and very surprising vintage. 2017 was a year in which the elegance and balance of the wines and the softness of the tannins contrasted with a growing season of extreme weather phenomena and an exceptionally small harvest in the south.

Food match

Grilled and Roasted Red Meats

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

