

M. CHAPOUTIER,
NORTHERN & SOUTHERN RHÔNE, FRANCE

CHÂTEAUNEUF-DU-PAPE LE BERNARDINE

DETAILS OF PRODUCTION

Vineyards are situated on a 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.

The vinification is carried out in the traditional way in concrete tanks. This is an about three-week fermentation with a high temperature to ensure an optimal extraction of the colour and tannins. Aging takes place mainly in concrete tanks between 12 and 15 months.

TASTING NOTES

Intense crimson-red. A complex and subtle nose of blackcurrant and plum followed by roasted coffee and cinnamon, cherry and morello cherry. A spicy palate with liquorice and fruity characteristics.

HOW TO SERVE

Serve with any of the following: Tuna fish carpaccio, meats: marinated or in a sauce, large game or a selection of cheeses.

“A blend of 60% Grenache, 25% Syrah and 15% other varieties, the 2015 Chateaufneuf du Pape la Bernardine is made in an approachable, charming style. Sandalwood and dried spices mark the nose, while the medium to full-bodied palate features supple tannins and plenty of ripe black cherry fruit. 90 points”

JOE CZERWINSKI, THE WINE ADVOCATE, 31ST OCTOBER 2017
M. CHAPOUTIER LA BERNARDINE 2015

www.chapoutier.com

MENTZENDORFF
wine shippers since
1858



VINTAGE

2015

STYLE

Red

BLEND OF GRAPES

Grenache, Syrah & Mourvedre

WINEMAKER

Michel Chapoutier

ALCOHOL

14.5%

