

TERRES DES PAPES

AOC COTES DU RHONE



The grapes come from Valreas and used to be **the property of the Popes**

THE FAMILY The Bernard family has lived in Orange since the 17th century. Originally « mesnagers » or tenant farmers, the Bernards were to profit from the social upheavals of the French Revolution, buying their first vineyard soon after the conflict in 1794. This vineyard is still present nowadays.

Since 1971, Michel Bernard runs, with his wife Dominique, the vineyard which they have developed since and in 2004, their eldest daughter joined the board.



GRAPES 70% Grenache, 30% Syrah

SYRAH produces wines with a wide range of flavor notes, depending on the climate and soils where it is grown. Aroma characters can range from violets to berries (usually dark as opposed to red), chocolate, espresso and black pepper. With time in the bottle these "primary" notes are moderated and then supplemented with earthy or savory "tertiary" notes such as leather and truffle. "Secondary" flavor and aroma notes are those associated with several things, including winemakers' practices (such as oak barrel and yeast regimes).

In 1998, a study conducted by Carole Meredith's research group in the Department of Viticulture and Enology at University of California, Davis used DNA typing and extensive grape reference material from the viticultural research station in Montpellier, France to conclude that Syrah was the offspring of the grape varieties Dureza (father) and Mondeuse Blanche (mother). Dureza is a dark-skinned grape variety from the Ardèche region in France. Mondeuse Blanche is a white grape variety cultivated in the Savoy region. Based on these findings, the researchers have concluded that Syrah originated in the same place where it came to fame - northern Rhône.

GRENAÇHE (in Spanish, Garnacha) is one of the most widely planted variety of red wine grape in the world. It ripens late, so needs hot, dry conditions such as those found in Spain and in the south of France. It is generally spicy, berry-flavored and soft on the palate with a relatively high alcohol content, but it needs careful control of yields for best results. It tends to lack acid, tannin and color, and is usually blended with other varieties such as Syrah, Carignan and Cinsaut.

WINEMAKING Fruit harvested before over-maturation for better complexity and freshness. Short fermentation (one week), temperature-controlled to avoid the excess of hard tannins, before malolactic fermentation. Each grape is vinified separately. Ageing in

stainless tank for a few month. Bottling in late Spring.

FOOD PAIRING Red meat but also white meat and fish (Salmon for example). Cheese: Camembert, Emmental.

TASTING NOTES

Dense ruby/plum/purple-color.

Sweet cassis and cherry

fruit along with medium-bodied, nicely **concentrated** flavors.



The Bernard family



Beauchene's Cellar



The sun rises on the famed Dentelles de Montmirail



Fermentation parcelaire in the Cuverie