

# 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.

**THE VINEYARD** is located in Valreas (northern part of the Cotes du Rhone appellation), and used to be the property of the popes.

**GRAPES** 30% Viognier, 35% Grenache blanc, 35% Clairette

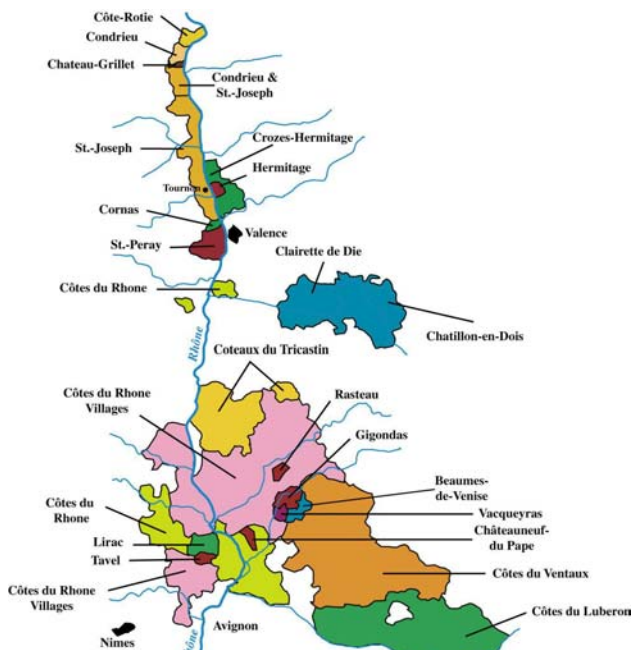
**VIIGNIER** is an ancient grape from Dalmatia, Yugoslavia and was brought to Rhône by the Romans. The hallmark of the grape is the scent of spring blossom and jasmine and the rich flavors of apricot and peach. Ripening in warm sunshine, it can become quite heady and exotic with spicy undertones and plenty of body. Because of its spiciness and body, it can be confused in blind tastings with Pinot Gris.

**GRENAICHE BLANC** is thought to have originated as a mutation of the red version of Grenache in Spain. It then spread across the Pyrenees to France, finding a second home in the Rhône. Productive, relatively easy to grow grape, it produces high natural alcohol and low acid wines.

**CLAIRETTE** has a very thin skin and used to be a basis for vermouth because of its natural high level of alcohol. The variety is well known for its sparkling wine Clairette de Die. The wines can be fruity, but are very vulnerable to oxidation.

**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** Grilled shrimp, scallops, mild flavored fish and poultry dishes will complement this white well. Keep the seasonings mild.



**TASTING NOTES** Aromas of delicate **white flowers**. Medium-bodied thanks to the texture given by the Grenache blanc, this wine is bright on the palate, with **fresh pear and citrus** flavors (coming from the Viognier grape) framed by the clean, **refreshing** acidity of the Clairette.



The Bernard family



The Cellar



The sun rises on the famed Dentelles de Montmirail



Fermentation parcellaire in the Cuverie