

# M. Chapoutier

Crafted with meticulous care, La Bernardine Blanc showcases Grenache Blanc, Grenache Gris, Clairette, and Roussanne in perfect harmony, offering a balanced and complex palate.



## Chateauneuf-du-Pape La Bernardine Blanc 2023

Southern Rhône, France

## Region and Vineyards

The **Châteauneuf-du-Pape La Bernardine Blanc** is sourced from old **quaternary terraces** in the Rhône Valley, known for their **large**, **round pebbles** (galets roulés) originating from the Alps. These stones retain heat during the day and radiate it back at night, promoting even ripening of the grapes.

The soils also include **Miocenian safres** and **Villafrancian terraces** with a clay matrix, contributing to the wine's freshness, complexity, and structure. The Mediterranean climate, characterized by hot, dry summers and the influence of the mistral wind, is ideal for cultivating the Rhône's classic white varieties.



The grapes are **hand-harvested** to preserve their integrity and ensure only the best fruit is selected. The harvest date is determined based on the desired acidity levels, which ensure the wine's stability and freshness.

After pressing and settling (**débourbage**), the vinification is carried out in **thermo-regulated stainless steel tanks**, allowing precise control over fermentation. The wine is aged for **8 to 12 months** in a combination of **French oak demi-muids** (600-liter barrels) and stainless steel tanks. The ageing includes time on fine lees, enhancing the wine's complexity and creamy texture. Early bottling preserves its vibrant freshness.

## Tasting Notes

- **Color**: Brilliant golden yellow.
- **Aroma**: Elegant floral notes of **vine blossom** and **lily**, with hints of stone fruit and candied citrus.
- Palate: A fresh and balanced attack, with creamy textures and flavors of candied citrus. The finish is long and refreshing, showcasing the wine's excellent balance.



Alcohol :13,00 % Composition: 25% Grenache Blanc, 25% Roussanne, 25% Clairette,



25% Grenache Gris





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### Did you know?

**La Bernardine** is named after a house in the vineyards acquired by Michel Chapoutier's grandfather. This historical connection reflects the family's deep ties to the Châteauneuf-du-Pape region and their dedication to preserving its traditions.

### Wine Pairing Ideas

- **Sea Bass with Lemon Beurre Blanc**: The wine's citrus notes complement the bright flavors of the dish.
- Chicken Tagine with Preserved Lemon and Olives: The wine's floral and creamy palate balances the savory and tangy elements of the tagine.
- **Goat Cheese and Herb Tart**: The freshness of the wine pairs beautifully with the tangy and herbal flavors.
- **Apricot Tart with Almond Cream**: The wine's candied citrus aromas enhance the dessert's fruity sweetness.



### Jeb Dunnuck (JD): 95 Points (2022)

Mostly Clairette (there's 20% Grenache Blanc), the 2022 Châteauneuf Du Pape La Bernardine Blanc has a gorgeous array of ripe pears, honeyed tangerines, white flowers, and a wonderful sense of stony minerality. This all carries to a medium to full-bodied, richly textured, and flawlessly balanced white with integrated acidity and outstanding length.



#### James Suckling (JS): 94 Points (2022)

Full, expressive nose of candied citrus, dried pear and vanilla that pulls you into this very structured, full-bodied white Chateauneuf, which has energetic acidity for this hot and dry vintage. The positive, fine tannins really help to drive this cuvee with clairette from the extreme east of the appellation and grenache blanc from the extreme west. This was vinified in a mix of demi-muid and foudre oak casks. From organically grown grapes.



### Robert Parker (RP): 91 Points (2022)

The 2022 Chateauneuf du Pape la Bernardine Blanc—tasted as a tank sample in the summer of 2023—boasts attractive aromas of clover honey, fresh limes, white peaches and crushed stone. Only medium to full-bodied, I'd prefer to see a bit more richness in this wine, but it's clean, crisp and nicely balanced. Rating: (89-91)



