

Ch de Berne Inspiration Cote de Provence Rose

THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: Cotes de Provence

CEPAGE: 50% Grenache, 30% Cinsault, 20% Syrah

WINEMAKING: Stainless steel

ALCOHOL BY VOLUME: 12.5%

THE STORY

Vines have been grown on the Château grounds since Roman times. Situated on the Aurelian Way, a Roman road formerly linking Italy and Spain, the vineyard was also a trading post for wines. The amphoras used to transport the precious beverage were made on site, as witnessed by an ancient oven discovered in the grounds around a century ago. Raymond V, donated the estate to Saint Bernard, the founder of the Cistercian Order. It remained the property of the Marquis de Villeneuve for the next 3 centuries.

PHILOSOPHY: Measuring 330 acres, the Château de Berne terroir is situated on the Triassic Plateau, resting on a chalky bed dating back to the lower and middle Jurassic ages. Château de Berne regularly uses around ten grape varieties to blend its wines, mainly Grenache, Cinsault and Syrah.

THE ADJECTIVES

OVERALL: A classic Provence pale pink, copper hues, starbright.

AROMAS / FLAVORS: Grapefruit, citrus blossom, strawberry, mouthwatering, tart aromas. It's like walking through a Prov

MOUThFEEL: The harmony of balanced acidity, rich texture and dry finish

THE SELLING POINTS

AWARDS: 92pts Wine Enthusiast

SUSTAINABILITY: Sustainable In Practice

