



Catherine Bernard

It took a dose of courage, passion and a touch of carelessness to get involved in this viticultural reconversion as Catherine Bernard did! At the age of 40, after a career in journalism, as a correspondent in the South for Liberation, Catherine Bernard embarked on the big bath and chose to realize her dreams by settling in 2005 in Languedoc, France. Saint-Drézéry. The neo-winemaker then acquired 3.5 hectares of vines, planted with Cinsault, Grenache, Marselan and Mourvèdre, notably located in the communes of Saint Drézery and Montaud. It is full of enthusiasm that she begins her first vintages and discovers the work of the vineyard and cellar. She decided to relate this reconversion in her book *In the vineyards*. Describing herself for years as a winemaker Without a Fixed Cellar, Catherine Bernard has now built her winery at Restinclières.

Organic farming and biodynamics have naturally appeared in her approach. Faithful to the expression of terroir, Catherine Bernard elaborates two parcel cuvées that she named the grape variety: carignan and mourvèdre. Another

vintage from the locality Carbonnelle comes from a blend of Grenache, Marselan, Mourvèdre and Cinsault. Catherine also produces a rosé and a blanc from the terret bourret grape variety.

In the vineyard, Catherine Bernard applies carefully a careful viticulture, based on small yields delivering healthy grapes, at perfect maturity. The actions carried out in the cellar then accompany gently and delicately the quality of the harvest. She elaborates her wines in indigenous yeasts, adding a minimal dose of sulfur and practicing very light extractions in order to preserve a freshness of fruit and a delicacy in her wines.

The result is simply admirable! The wines deliver an intense pleasure because they possess a singular finesse and freshness. Delicacy, elegance and gluttony are the key words of the different cuvées fashioned with fervor by this talented winegrower!



La Carbonelle 2015

APPELLATION Languedoc

SUB REGION IGP Pays d'Hérault

GRAPE Grenache, Marselan, Mourvèdre and Cinsault

VINEYARD 3 Ha in Saint-Drézéry planted in 2003 with Grenache, Marselan and Mourvèdre, and 33 acres of Old vine Cinsault (age unknown)

FARMING Vines worked in biodynamics, certified in organic farming

HARVEST All work in the vineyards is by hand

TERRIOR Clay-limestone soils, very clayey and very calcareous, lightened by round pebbles.

VINIFICATION Keeps the grapes cold in boxes between 12 to 24 hours. Spontaneous fermentation with whole cluster and destemmed, more or less according to the vats. Maceration 7 to 20 days depending on the tanks. Native yeasts.

ELEVATION One year in small, old barrels.

FILTRATION No fining or filtration.
Expect a deposit in this unfiltered wine.

ALCOHOL CONTENT 13%

SERVING TEMPERATURE Cellar temp

TASTING NOTE The Carbonelle 2015, is mainly greedy and silky, almost southern. It can be drunk alongside an asparagus risotto or meat.

BOTTLED Bottled in the fall of 2016 with sulphiting at 2g/Hl, unfining and unfiltered.

PRODUCTION 3,000 bottles

