



BERNE

EN PROVENCE

***THE ESSENCE
OF PROVENCE***

PRESS KIT



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DISCOVER

Château de Berne

In the Provençal countryside, between Lorgues and Flayosc, a winding forest lane leads to Château de Berne. The 1,700 acre vineyard, nestled in a pristine landscape, includes 1,200 acres of woodlands, populated with Mediterranean species such as umbrella and Aleppo pines, ancient oaks and olive trees...

Thriving in this natural sanctuary, the trees play a key role in protecting Château de Berne's 143 hectares (353 acres) of vineyard. The grape varieties, including Grenache, Syrah, Cabernet-Sauvignon, Mourvèdre, Carignan, Rousseli (Roussanne du Var), Rolle (Vermentino), Ugni Blanc, Clairette, Sémillon and Viognier, are nourished by this exceptional terroir, yielding delicate and elegant red, white and rosé wines.

Classified under the Côtes de Provence appellation, Château de Berne's wine production expresses flavors born

of its unique geology and protected environment. Since 2018, the estate has been converting to fully organic.

With its historic vineyard and pristine surroundings, Château de Berne strives above all to provide a refined and welcoming atmosphere, where the spirit of Provence is embodied with understated elegance.

Connoisseurs of food & wine, travel adventurers and those looking for rest and relaxation, will love the high-caliber accommodations and gastronomy, as well as the array of leisure activities including a spa, wine-tasting, tennis, cycling, a cooking school and year-round events (concerts, festivals, wine tourism and more), all of which contribute to the unforgettable hospitality of Château de Berne. A stay at Berne is an immersion into the refined well-being of an authentic Provençal lifestyle.



A UNIQUE
ESTATE





NATURE AND PASSIONATE INDIVIDUALS

The Pursuit of Excellence

Ancient Romans had an eye for quality when, circa 241 B.C., they first planted vines and olive trees on this land located near the Via Aurelia, the Roman thoroughfare that ran between Italy and Spain.

If winemaking is such an integral part of this location's history, it is mostly thanks to the unique terroir and the presence of spring water, a precious resource in Provence, which keeps the grapes cool in the hot sun. The surrounding forest also shields the 143 hectares of vines from the intensity of summer heat.

Committed to nurturing this unique natural legacy, Château de Berne has held a Level 3 (highest) Environmental Value (HEV) rating for a number of years, and began its conversion to organic in February 2018, which will yield the first certified all organic vintage in 2021.

Although Provence is mostly known for its rosé, Château de Berne produces all three colors of wine on this exceptional terroir, which is divided into carefully maintained plots curated according to their characteristics. Two prominent wines comprise most of the production: Château de Berne, the estate's flagship, and Terres de Berne. Both bear the Côtes de Provence appellation and are produced in red, rosé and white. Château de Berne wines reveal this remarkably rich terroir's deepest essence, and infinite care is brought to growth and blending, in order to develop unique expressions of the freshness and flavors that make Provence wines so exceptional.



CHÂTEAU DE BERNE

A Brief History

200 B.C.

The earliest vestige discovered on the property was an Ancient Roman oven, where clay wine amphorae were baked for transporting the precious beverage.

11th CENTURY

In the Middle Ages, Cistercian monks settled on the estate. Raymond V, Count of Toulouse, donated it to Bernard de Clairvaux (Saint Bernard) who administered the land. A great defender of the Cistercian Order, this Burgundian nobleman encouraged the monks to develop a vineyard. The estate was named after him.

18th CENTURY

After falling into disuse, Chateau de Berne was revitalized during this period, by the aristocratic Estellon family, who replanted the vineyard. This marked the beginning of Château de Berne's reputation for fine wines and the hospitality of its owners, who were known for their grand events.

20th – 21st CENTURIES

Château de Berne has had a number of different owners over the last century, some of whom restored the estate to its former glory, while others invested in the vineyard and in winemaking machinery. Today, Château de Berne is one of the region's most magnificent estates, and its wines are ranked among the finest in Provence.



TERROIR

Blessed by Nature

World-famous for its rosé wines, Provence is less well-known for the outstanding variety of its terroirs. The Côtes de Provence appellation alone spans six vast territories, running from East to West, each with its own unique soil type, geography and climate. Located in the Haut-Pays area, Château de Berne is characterized by limestone hills and shallow valleys. This little-known secret backcountry of Provence yields structured reds and fruity, delicate whites and rosés. Beyond these broad features, veritable microclimates exist in this region, and Nature has particularly favored Château de Berne, making it an exceptional terroir.

The estate combines the best of two worlds in terms of geology and altitude. The heart of Berne's vineyard, home to 80% of its vines, is located on a chalky plateau at an altitude of 300 meters (980 ft.). Cool nights, combined with a broad daytime temperature range, allow the grapes to mature at a slower pace, thus enhancing the wine's freshness and delicate aromas.

The harvest here takes place about two weeks later than on coastal vineyards.

The plateau is dominated by limestone, formed in the Jurassic period's secondary era when the sea still occupied the region, leaving numerous layers of marine sediment deposits: reef and dolomitic limestone, as well as marl. Vines thrive in chalky soil, thanks to its excellent drainage and a consistency that encourages root systems to draw water at increased depths. This particular terroir yields delightfully mineral wines with distinctive finesse, salinity and tautness that really stand out in the glass.

The remaining 20% of Berne's vines grow in the light, sandy soil around the buildings and yield rich, flavorful wines. Château de Berne's geological diversity and varied vine population offer a remarkable array of blending possibilities, with which to curate the estate's various wines.



PASSIONATE COMMITMENT to Sustainability

For a number of years, Château de Berne has been a recipient of the High Environmental Value (HEV) certification's top rating (Level 3). This strict standard was introduced as part of France's conservation policy, and encompasses economic, ecological and social aspects of agriculture. In January 2018, the estate substantially increased its eco-friendly commitment by launching the process of obtaining an official organic certification. This is in keeping with the estate's focus on safeguarding the site's extraordinary natural assets, and the well-being of its staff and guests. The fully organic approach is also part of Berne's quest

to create wines that best express the remarkable qualities of its exceptional soil. Grown with minimal artificial intervention for many years, the Château vines were already well on their way to meeting all-organic criteria. Efforts were therefore mainly focused on grassing and working the land. Every other vine row is sown with grass and vegetables, in order to limit soil erosion in autumn and winter. These rows are then mowed in spring, leaving a layer of withered vegetation which forms a protective cover in the dry heat of summer.



ALEXIS CORNU Head Winemaker

« Between the overly-woody wines of the 90s and today's obsession with fruitiness, we believe there is an elegant way to create a truly gastronomic rosé », confides Alexis Cornu. « The wood shouldn't weigh down the wine, it should give it volume and aromatic complexity. It should also offer optimal conditions for better ageing. »

A native of the Bordeaux region, Alexis Cornu is the estate's oenologist. His slender silhouette is a permanent fixture among the vines and in the Château de Berne winery, and he has confessed that he is inspired to produce wines so they can be enjoyed and shared. A personal approach he champions, in keeping with the spirit of Château de Berne.

After graduating with a Master's Degree in Plant Biology, Alexis Cornu attended Montpellier's famed Agronomy Graduate School, where he specialized in winemaking. Fresh out of school he launched his career, working as a cellar-master, teacher and oenologist while travelling the world, including Germany, Australia and Japan.

Back in France, he first settled in Bandol, one of Provence's foremost winegrowing regions, reputed for its long-ageing rosés, before heading to the Rhône valley. He has been working at Château de Berne for over four years and enjoys being one of the "Berne people", tirelessly devoted to excellence and the generous art of hospitality.

Constantly looking to innovate, Alexis has taken an active part in creating the latest Château de Berne rosé vintage. A small portion of the blend was fermented in wood casks and aged several months: a new winemaking technique, requiring a number of changes in the early stages of the process, specifically in the choice of plots used for the blend, and a longer maceration period (when the grapes' juices and skins are in contact). This illustrates a bona fide commitment to making a high-end rosé, wonderfully gastronomic in dimension and exceptionally suitable for aging.



CHÂTEAU DE BERNE

The Essence of a Terroir

The estate's flagship wine, Château de Berne is produced in red, rosé and white, easy to spot in its iconic square bottle. Vinified and aged in oak casks, these gourmet wines seek to faithfully express Berne's glorious terroir.

2019 CHÂTEAU DE BERNE

In conversion to organic
AOP Côtes de Provence Rosé



Grape varieties : Grenache noir, Carignan, Syrah, Cinsault
Château de Berne's Grenache and Syrah grapes grow on the estate's chalky plateau, where late maturation reveals the Grenache's full potential.

Vinification : Harvested in the cool hours of the night, the grapes are entirely destemmed. After a short maceration, the juices are partially stabilized on musts, cold settled and fermented around 16-18°C. The wines are aged for several weeks on fine lees with regular, gentle stirring. A small percentage of the blend (20 %) was fermented in French oak and acacia casks, and aged several months until March.

Serving temperature : 8° to 10°C

Tasting notes : A pale peach color with nuances of bright salmon. Highly expressive nose with notes of citrus, stone fruit, exotic fruit and subtle, mellow roasted notes resulting from partial barrel ageing. The attack is bold, with plenty of roundness, unveiling a fleshy, elegant structure with complex fruity aromas (vine peaches). A very long, round finish, with an explosion of floral notes. This rosé has gained in range and aromatic complexity, thanks to a well-mastered passage in wood barrels. It can be enjoyed immediately or cellared for a few years.

Food pairing : A gourmet rosé, perfect with grilled red mullet, Mediterranean vegetables, octopus and artichoke salad with basil, or fresh pasta with Genovese pesto.

Retail price : 75 cl - 26 € / Magnum - 54 €



2015 CHÂTEAU DE BERNE

In conversion to organic
AOP Côtes de Provence White



Grape varieties : Rolle (Vermentino) and Sémillon
Grown on Berne's chalky soil, the Rolle (Vermentino) grape has a fresh, mineral taste and is aromatic but not exuberant. Sémillon brings body and fat to the blend.

Vinification : Harvested in the cool early morning hours, the grapes are quickly pressed, then cold-settled and vatted to begin the fermentation process. The juices are matured in barrels on fine lees for 9 months, with regular stirring. A carefully-curated selection of casks instils the wine with complexity and good ageing potential for patient connoisseurs.

Serving temperature : 10°C

Tasting notes : Magnificently intense yellow tone with golden tints and perfect brightness, unveiling a very complex bouquet with notes of brioche, butter biscuits and exotic fruit (pineapple, mango) spiked with a hint of tuberose. Enchanting, velvety and ample attack. Beautifully round on the palate, this wine is very balanced and flavorful, with notes of fresh bread, grilled hazelnuts, pineapple juice and licorice. Long, fresh finish with delicate butter and honey aromas.

Food pairing : Ideal with pan-seared foie gras with peaches, poached turbot, country paté, or Bresse hen with girolle mushrooms.

Retail price : 75 cl - 26 €

2016 CHÂTEAU DE BERNE

In conversion to organic
AOP Côtes de Provence Red



Grape varieties : Cabernet Sauvignon, Syrah
Among Château de Berne reds, Cabernet Sauvignon holds an unusual place. Although it is rarely planted in chalky soils, here at Berne this variety is brought to beautiful ripeness and results in very refreshing mentholated notes.

Vinification : After complete destemming and fermentation at 26°-28°C, the juices are vatted for 3-4 weeks then aged 12 months in specifically selected, long medium toast fine oak casks, from the Allier region.

Serving temperature : 18°C; 16°C in the summer.

Tasting notes : Deep garnet robe with violet tints. Very expressive nose, aromas of ripe black fruit, spices (pepper, Havana) and flowers (violet) supported by mellow woodiness. A fresh, light attack bolstered by velvety, mellow tannins with black fruit (Morello cherry, Ente plum) aromas. Great aromatic depth on the palate, with astonishing freshness and intense fruitiness. A nicely long finish with fruity aromas and delicate woodiness.

Food pairing : Magnificent with grilled meats seasoned with herbs from the estate, pan-fried gnocchi with freshly grated Parmesan, or a truffled Brillat-Savarin cheese.

Retail price : 75 cl - 23 €

TERRES DE BERNE

The Spirit of Provence

Terres de Berne is available in rosé, red and white. Affirming their Provençal character, they are best savored in their youth, offering lots of freshness and delicious fruitiness.



2019 TERRES DE BERNE

In conversion to organic
AOP Côtes de Provence Rosé

Grape varieties : Grenache noir, Cinsault, Syrah

Vinification : The grapes are harvested at night, then pressed to obtain a free-run juice (direct pressing). The musts are settled at low temperature and fermentation takes place between 14° and 18°C. The wines are matured in vats on fine lees for several weeks.

Serving temperature : 6° to 8°C in a cool room. If dining outside on a hot day serve well-chilled and keep cold in an ice bucket.

Tasting notes : Bright salmon and pink robe. Very fruity bouquet with various aromas of grapefruit, peach and mango. Fresh and fruity attack evolving into roundness. Fine texture on the palate. Long, fruity and supple finish with notes of citrus.

Food pairing : Ideal aperitif wine, with Provençal appetizers (olives, tomatoes and garlic) and southern French cuisine. Pairs perfectly with Asian food (sashimi).

Awards : Gold Medal - 2020 Concours Agricole de Paris

Retail price : 75 cl - 16.50 €

Magnum - 37 € / Jeroboam - 90 € / Imperial - 200 €



2018 TERRES DE BERNE

In conversion to organic
AOP Côtes de Provence White

Grape varieties : Rolle (Vermentino), Sémillon, Ugni blanc

Vinification : Harvested at night, the grapes are direct-pressed and the first juices are selected. After fermentation at 14° to 17°C, the wine is aged on fine lees for 8 to 10 months.

Serving temperature : 6 to 8°C

Tasting notes : Lovely pale robe with perfectly bright greenish yellow tints. Very fresh, expressive bouquet with notes of lime, white flowers and wild mint. Ample, fresh attack. On the palate, the body reveals good balance and nice, sprawling roundness, which evolves into fruity aromas of Williams pear and lemon, with a subtle licorice finish.

Food pairing : Outstanding with a seared scallop carpaccio, salt-crust baked sea bream, or cod with olive oil sauce.

Retail price : 75 cl - 16.50 €



2017 TERRES DE BERNE

In conversion to organic
AOP Côtes de Provence Red

Grape varieties : Syrah, Cabernet Sauvignon

Vinification : The grapes are completely destemmed prior to fermentation at 23° to 28°C, with frequent, gentle pumpovers in vats for 3 weeks, at 28°C. The vintage is then aged in vats for one year.

Serving temperature : 16 to 18°C

Tasting notes : Deep, dense red robe with garnet tints, unveiling a black fruit nose (Burgundy blackcurrant jelly) with Timut pepper and sharp licorice notes. Supple and round attack, with persistent fruity aromas. Delightfully mature and full on the palate, without any excess. Fruity licorice finish.

Food pairing : Superb paired with an entrecôte steak with Herbes de Provence, grilled over vine shoots, grilled blood sausage or Provençal meat.

Retail price : 75 cl - 16.50 €

AN EXCEPTIONAL
VENUE





THE MAGIC OF BERNE

Evocative of Baudelaire's famous line, from the poem *Invitation au Voyage*:

**“ There, is only order and beauty,
abundant, peaceful and voluptuous ”**

Each year, Château de Berne welcomes over 300,000 discerning visitors. Tucked away from the agitation of the bustling coast, in the stunning and quiet Provencal backcountry, the estate's beauty and serenity captivates guests from the moment they arrive.

Wild, unspoiled nature and the striking balance of woodland and vines offer an immediate temptation to go for a stroll and explore. Entering the Relais & Châteaux premises of Château de Berne, visitors are charmed by its peaceful authenticity, reminiscent of a traditional Provencal village with its stately main building overlooking the fountain in the square. Here, nothing is left to chance, everything is carefully thought out to offer the finest service and hospitality. The mood is set the moment one reaches the five-star hotel's reception, where guests are welcomed in a spirit of harmonious refinement, authentic charm, and sophistication – an exclusive atmosphere reflected in the rooms and suites, most of which feature a private terrace or balcony. Overlooking vines and olive groves, the Cinq Mondes Spa is an alluring invitation to get away from it all. And of course, gastronomy being ubiquitous in Provence, Château de Berne regales guests with three different restaurant entities: dinner at the Michelin-starred Jardin de Berne; stylish and relaxed, warm weather outdoor lunches at La Terrasse du Château; and at Berne's Michelin Bib Gourmand restaurant Le Bistrot. Chef Louis Rameau delights guests with his cuisine, showcasing local, seasonal ingredients including herbs and fresh produce from Château de Berne's organic vegetable garden. Gardeners work tirelessly to maintain the quality and quantity of fresh produce, used all year around by the restaurants. Château de Berne hosts a myriad of other activities, including many focused on oenology. And of course, markets, festivals and concerts punctuate the seasons in this magical place.



HOSPITALITY

At its finest

Staying at Château de Berne's five-star Relais & Châteaux hotel is quite an experience. The staff's acute sense of hospitality makes any visit here a memorable one.

With its 27 rooms and suites overlooking the vines, Château de Berne offers an exceptional hotel experience with the quality and feel of a boutique establishment, and an engaging array of activities. Styles range from classic to modern and every room leads out onto a terrace or balcony, depending on its price category. For exclusive privacy, the four-bedroom Bastide des Gomberts private villa, nestled in the heart of the estate with its own swimming pool, feels like a genuine Provençal haven, ideal for a stay with friends and family.

A stay at Château de Berne is like a taste of several different worlds. From the sun-kissed Provençal village ambiance on the Place du Château, to the footpaths meandering through shady woods, the activities on offer are numerous.

Château de Berne provides a rich selection of wine tourism options. One can visit the vineyards, the cellars and the owner's private winery, and learn about the art of winemaking and oenology. At Château de Berne, the sky's the limit.

Athletic guests will appreciate the estate's three swimming pools (one interior and two exterior), the fitness center, tennis courts and ping-pong tables, the mountain bike and hiking trails. Cradled by vegetation, with a view of the vines, the Mediterranean pool is the perfect spot to bask in the warmth of Provençal sunshine.

Guests seeking a more introspective experience are welcome to hide out in the well-stocked library, to read the day's newspapers, pore over the bookshelves or just settle on a comfortable sofa and let their mind wander.



ORGANIC CUISINE

Inspired by Nature

At Château de Berne, gastronomy is embodied by four passion-fueled chefs. Louis Rameau, chef at the gourmet, Michelin-starred Le Jardin de Berne and at La Terrasse de Berne, open May through October; Matthieu Wanlin, chef at Le Bistrot du Château de Berne (Bib Gourmand); Eric Raynal, working his magic as head pastry chef, and Ludovic Bernard the dedicated and passionate bakery chef. Working together, this foursome weaves an incomparable voyage through the flavors and emotions of Provence.

Every season at Château de Berne brings different vegetables to the plate: zucchini, tomatoes, green beans, Jerusalem artichokes, squash... And of course, the olive oil served at the tables and used in the

seasonings, is from the estate's olive trees. The goat cheeses are brought from another of the group's four vineyard estates, where a variety of fresh and cured cheeses are hand-produced on an organic goat farm. Livestock has recently been introduced at Château de Berne, to achieve complete quality control and ensure scrupulous respect for animal welfare. The wild aromatic herbs used in the kitchen are native to the area.

The «locavore» spirit of the estate is apparent right down to the locally hand-made plates, as well as the knives, forged in the nearby town of Draguignan. Local luxury!



LOUIS RAMEAU

*Head Chef
at Le Jardin de Berne*
and La Terrasse de Berne*

« At Château de Berne, nature reigns supreme and that is one of the guiding principles in my kitchen. We have a magnificent vegetable garden, so every day after the harvest, we create dishes that make use of what we picked. The produce is at its very best, all it needs is simple intervention on our part to achieve dishes as close as they can be to nature. »

For this nature lover, Château de Berne is a boundless playground, rich and inspiring. He arrived in Berne's kitchens in 2016 and rose to head chef in 2020. Louis Rameau creates contemporary yet authentic cuisine, honoring local ingredients and the art of Provençal lifestyle.

Born and raised in Southwest France, where gastronomy reigns supreme, Louis honed his curiosity very early on and fondly recalls his family's Sunday lunches, where the leading principle was always the same: discovery. After studying at the Occitanie hotel school, he explored the world and worked in different establishments: Re-Naa in Norway, Shed 5 in New Zealand, Mielcke & Hurtigkarl in Copenhagen.

Passionate about the link between food and nature, he seems to have found the perfect fit in Château de Berne and vows to bring out its very best. At his fingertips, a boundless abundance of fresh organic vegetables, herbs and fruit, with which to develop his wonderful seasonal cuisine. This proximity delights the chef, allows him to give his imagination free rein. A special is created around a Provençal saffron pistil one day, and a dash of Piedmont vinegar intensifies the flavors of a dish the next. "I try to do as well as nature, better if that's possible, but that's generally where things get complicated", he confesses with a broad smile. To Chef Louis the notion of respect is primordial in his kitchen. He nurtures it.

Executive Chef Louis Rameau and his team offer two different ways to enjoy an intimate private dining experience at Château de Berne. One can reserve the VIP Chef's Table, offering an up close & personal view into the restaurant's main kitchen, or take advantage of the private dining room off the central terrace, each with its own private patio space.



Head pastry chef Eric Raynal admits that working at Château de Berne was a lifelong dream of his, and in just a few years he has carved out a prominent place for himself, gradually becoming one of its most inspired staff. And indeed, it only took him one season to rise to the rank of head pastry chef, thus proving that « anything is possible with hard work ».



ERIC RAYNAL

Head Pastry Chef

« As a boy, I wanted to drive trains, but in the end, this isn't so far removed. I try to take people on a journey of culinary delight. »

He reigns over all things sweet at the casual and convivial Le Bistrot and at the very chic Le Jardin de Berne, where he strives in his creations to pay tribute to the spirit of the terroir, its natural beauty and wonderful grounds. Smitten with the land, Eric favors all that is harvested on site and has even planted atypical citrus like kaffir lime, finger lime, citron and bergamot, thus allowing his imagination to run wild in the pursuit of new and enticing dessert creations.

« Light in sugar and powerful in taste, my desserts follow the pace of the seasons in our garden » says this uncompromising chef, supported by a team of experienced and passionate pastry chefs. « And that makes all the difference in the final result » he smiles.

In 2020, Eric won in the Michelin Guide's « Passion Dessert » category.





MATTHIEU WANLIN

*Head Chef at
Le Bistrot Restaurant*

Le Bistrot de Berne has been helmed by Chef Matthieu Wanlin since March 2017. Intent on extending to others the emotions that lead him to pursue his craft, he creates generous and classic terroir cuisine, country fare conducive to being shared.

He joined Chateau de Berne in April 2016, bringing with him his vision of "traditional and regional gastronomy, with a touch of the exotic". Matthieu finds inspiration in the very heart of nature. He is particularly committed to making the best use of the produce he gathers every morning, staunchly rejecting all forms of food waste "nothing is lost, everything is transformed", he fervently asserts. His signature is also his creative plating. A composition of fresh ingredients, vivid colors and inspiring aromas. At Le Bistrot de Berne, presentation is not taken lightly. Nor is hospitality. The atmosphere, the quality of the food, the prices, the flavors, the staff, all of it makes up Le Bistrot's uniqueness.



LUDOVIC BERNARD

Head Baker

Bread, he prefers pure & simple. Made strictly from flour, salt, water and yeast. Such is his "ideology of good bread", the one he has always championed, fervently and without compromise. A baker like none other, Ludovic makes Château de Berne's daily breads, croissants and other baked goods, reveling in the flavors of simple pleasures.



Trained in the prestigious tradition of the Compagnons de France, Ludovic confesses he is a happy and lucky man, "I can devote myself to the fullest. I have the time to be creative, to fully practice my craft". He works the living medium that is bread, uses nothing but noble ingredients and continues to reinvent himself through his creations. His homestyle sourdough bread, with its slightly tangy taste, is a perfect companion to Les Jardin de Berne's selection of cheeses. Another one of his creations uses grapes (raisins) from the estate. His flavored and two-toned croissants are yet another testimony to his boundless imagination. Day after day, he plays with natural yeasts, observing and facilitating the dough's development, constantly adapting to how the flour reacts. His gestures are sharp, accurate, never repetitive.





A HAVEN *of Serenity*

Understated luxury meets tranquility, in the 800 m² (8600 sq. ft.) stylishly designed Berne Spa, where plenitude, well-being and beauty reign supreme.

Adorned by an open terrace area and a refined Japanese garden, the spa is an ideal place to relax, forget the stress of everyday life and connect with a deep sense of renewed energy.

In line with Château de Berne's healthful and refined spirit, exclusive Cinq Mondes™ brand natural cosmetics are used for massages as well as body and skin care, in the Spa's five private spaces.

Spa amenities include a jacuzzi, steam room, sauna, indoor pool and relaxation area.

The pool, with its green mosaic tiles and great windows overlooking the vines, is an oasis of light, while the soothing atmosphere and soft lighting of the relaxation area invite guests to curl up in plush sofas and unwind.

Hair and skin care experts complete the offer of this exclusive haven of serenity.





A NATURAL Paradise



EVENTS *at Château de Berne*

Over the years, Château de Berne has become a venue for a rich and varied program of up to thirty cultural events a year. One of these is the Jazz à Berne festival, generally slated from mid-July to late August. Nestled in the hills of Provence, this jazz festival hosts exceptional artists in a gorgeous setting.

Previous editions of the festival have featured artists such as André Manoukian, China Moses, Thomas Dutronc and The Shoeshiners Band.

Chateau de Berne offers an ever-abundant natural environment – from the evergreen forest around it, streaked with 50km of signposted hiking and biking paths, to its elegant and stately gardens, sprawling vineyards, olive groves and vegetable plots.

The estate's 547 hectares (1,350 acres) of woodlands abound with native species such as umbrella pine, Provence white pine and green oak.

Berne is also a mosaic of gardens, carefully thought out and created by theme. The 2.5 acres immediately surrounding the Château, feature Provençal, French, English and even Japanese gardens, and as one wanders among ever-present lavender plants, it is not unusual to come across one of the three vegetable gardens - the restaurant garden, the château garden and the staff garden – home to organic vegetables, berries, fruit, aromatic plants and edible flowers.

Fresh ripe produce is harvested daily, to supply both restaurants' kitchens. There are also four thousand olive trees that produce the estate's organic oil, renowned for its green, fruity quality. A blend of different olive varieties (Bouteillan, Picholine, etc...), Château de Berne's precious oil is liquid gold to the chefs, who make abundant use of it in their respective kitchens.

Last but not least are Berne's 350 acres of vines, 80% of which grow on the upper plateau and the rest around the Château itself. A stroll through the vineyards partly explains the remarkable subtlety of Château de Berne wines: as they ripen in the sunshine, the grapes are constantly steeped in the fragrance of fig, olive, mint, thyme and blackberry. Astonishingly enough, over 500 scent molecules have been identified in the estate's grapes !

FOOD TRUCKS *at Berne*

Twice a year, Château de Berne hosts its bi-annual Food Truck Festival, a unique gourmet event featuring a gathering of about 15 food trucks. Each truck serves different regional and world specialties, paired with Château de Berne wines for original and startling culinary experiences. The Festival was started just a few years ago, and the latest edition was attended by no less than eight thousand visitors.



THE ART of Entertaining

A magical and unique site, Château de Berne extends its spirit of sharing and hospitality to the realm of entertainment.

In the 20th century, the estate belonged to an advertising mogul, who threw grand events, and this legacy has remained ingrained in Berne's DNA. Nowadays, Château de Berne has evolved into a fabulous venue for wedding celebrations. From pampering the bride at the Spa to hosting the wedding meal, reception and after party, the staff at Château de Berne always goes the extra mile to make sure this very special event is truly unique for everyone.

Customer satisfaction is such a golden rule, that Berne's motto could be: "Nothing is impossible, we'll stop at nothing to make you happy."

A great venue for business, Château de Berne also welcomes seminars and conferences, providing meeting and function spaces for groups of 6 to 130 people: the Salle des Vignes, with its private terrace; the Salle des Portraits, which was the estate's original cellar; and the Salle Bacchus, with its panoramic view over the winery.

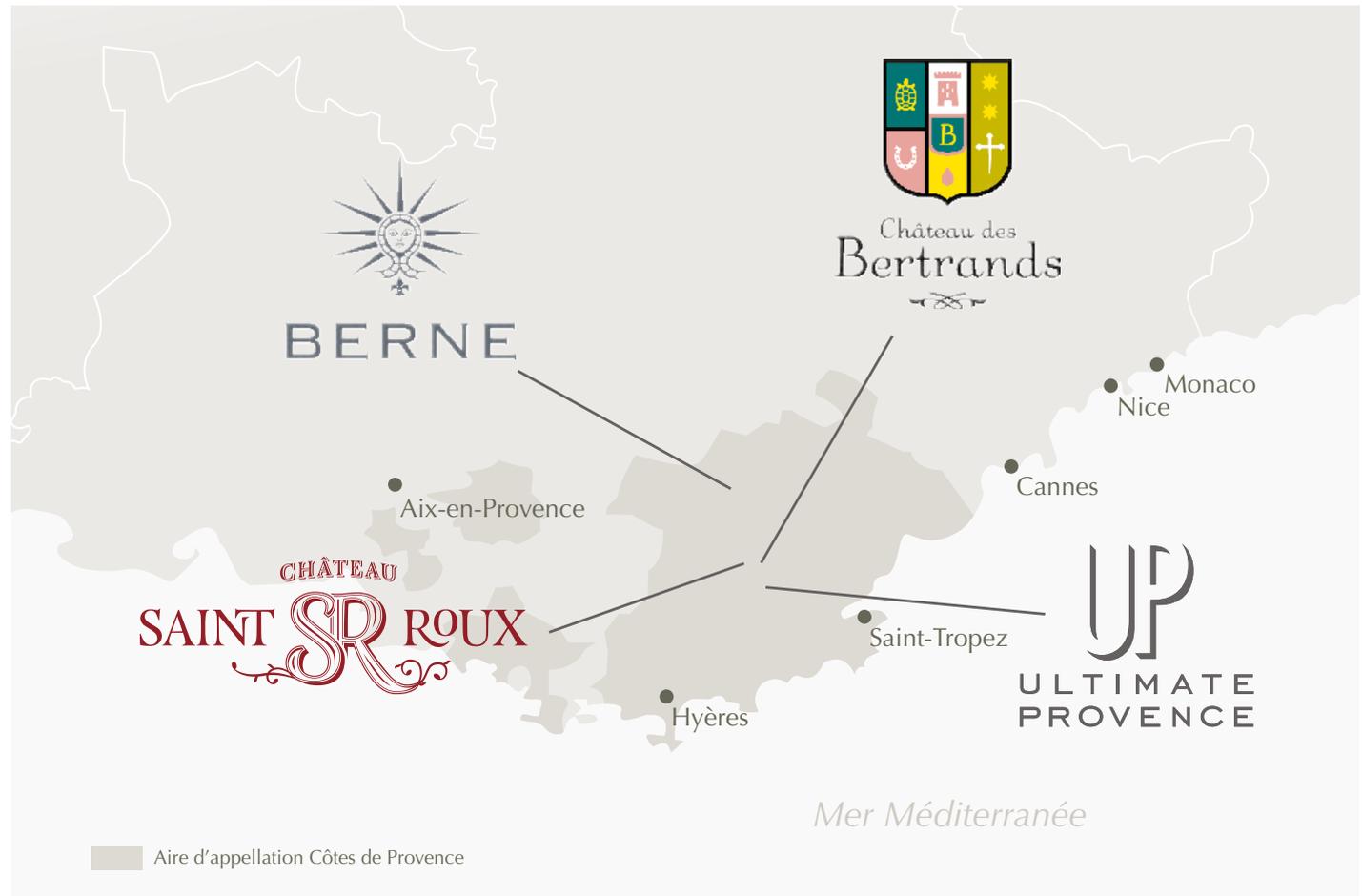
Various packages are available ranging from «gastronomic» to «traditional» and include accommodation, welcome coffee, cocktail lunch or dinner, aperitif and cellar tours.



ABOUT MDCV

Striving to express the very best of the region's terroir, world leading wine producer MDCV group consists of four estates spread out over 300 hectares of Provençal vineyards in the Côtes de Provence appellation: The Château de Berne in Lorgues, the Château des Bertrands, the Château Saint-Roux at Cannet-des-Maures and Ultimate Provence in La Garde-Freinet, as well as du Kif brand. All the estates are fully organic or undergoing organic conversion. The group employs a staff of 250 in 30 different professions. In 2019, MDCV received the «ISO 9001 Quality» certification for the entirety of its winemaking activity, in the four vineyards. Built on a model unique in Provence and France, MDCV offers wine tourism activities at each estate, each with its own distinctive and unique identity and all united by an underlying philosophy and shared principles of eco responsibility. To produce great wines in exceptional places and express Provence at its most beautiful, such is the ambition of MDCV.

Website : www.mdcv.fr



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