

Bernardus Chardonnay

A sovereign in its class



“The Bernardus Chardonnay is one-of-a-kind. This wine inspired me to create an exciting dish with langoustine, caviar, and marrow where hearty and rich flavors are combined. Both the dish and the wine are outspoken, creating a beautiful balance that I always strive for as a chef.”

Lars Albers, Michelin Star chef restaurant Vigor

Lars Albers started his career at the age of 13! After gaining experience in kitchens like De Librije, Noble and Cordial he opened his own restaurant Vigor, in 2020. Based in Vught, the restaurant ensures receiving excellent service is just as important as a rock-solid kitchen. Due to this vision Lars received his first Michelin star earlier this year. We are proud that Lars, a performer at the highest level, is a true ambassador of our Bernardus Chardonnay.

Outspoken and immediately recognizable

The Bernardus Chardonnay, was introduced in 1994 and immediately crowned as a “hot new wine” with 90 points by the Wine Spectator and a White House dinner favorite. This wine is a true Californian celebrity, outspoken, and immediately recognizable with its golden yellow color and aromas of white flowers, acacia, exotic fruit, wood, and vanilla. A sovereign in its class.

The ultimate combination

This wine pairs very well with Lars' signature dish of langoustine, caviar and marrow. Especially for the festive season, you can find this recipe on our website.



SPECIAL OFFER

Enjoy a special Christmas offer. Create a very special moment with our Bernardus Chardonnay 75cl, now for only € 19,95 per bottle. Use the discount code: **ELSEVIER**.

B E R N A R D U S