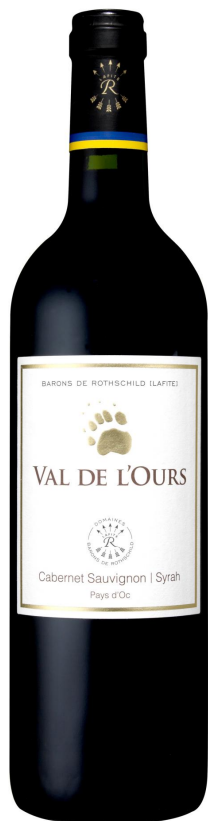




VAL DE L'OURS 2015

There's a place on the hills bordering the Mediterranean shores where nature has always been so abundant that brown bears had chosen it to settle down, knowing that the rocky hillsides and forest would provide them a safe habitat, and the thick vegetation ample supplies of food and water. Today human activity has reclaimed this fertile valley, pushing the bears further up towards the Pyrenean mountains and allowing us to produce a range of generous wines.



■ VINEYARD ATTRIBUTES

Appellation : IGP Pays d'Oc, France

■ VINTAGE SUMMARY

As in previous years, the weather varied enormously over the Languedoc region. In the north, there was heavy rain at the end of the summer, while in the Narbonne area, further to the south, there was hardly a drop of rain over the same period.

At Aussières, the weather provided ideal conditions for the vines throughout the growing season, from bud break, through flowering and ripening.

Thanks to these consistently good conditions, all the plots were able to reach optimal ripeness, offering excellent aromatic expression and perfect balance for all varieties: from the early-ripening Chardonnay to the later-ripening Mourvèdre and Cabernet Sauvignon.

The parcels used to produce Aussières Rouge were harvested between 8 September and 12 October 2015.

■ WINE MAKING SCHEME

Vinification : traditional method

Fermentation: in stainless steel vats

Maceration time: 12 to 14 days

Ageing: in stainless steel vats

Bottling: April 2016

■ TASTING NOTES

Colour: dark ruby colour.

Nose: notes of red fruits and cinnamon.

Palate: fine tannins, good structure brought by the Cabernet Sauvignon.

Pleasant length in the mouth, fresh fruits and freshness.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 60%, Syrah 40%