



VAL DE L'OURS CHARDONNAY 2016

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. The nearby Mediterranean coastline was strongly impacted by low rainfall, not only during the winter but also during the growing season. However, this very special vintage enabled a good expression of the vines throughout the growth cycle, from bud break to flowering and the ripening stage. Proof that the combination of our cool terroir and plots that are now reaching maturity, was able to meet the challenge provided by this vintage's atypical weather conditions.

Against all expectations, the constraints imposed by the climate enabled excellent levels of ripeness to be achieved for all the vines, with beautiful aromatic expressions and good balance for all plots, from the first to ripen through to the last.

■ WINE MAKING SCHEME

Vinification: In temperature-controlled stainless steel vats
Fermentation: 15 days at a controlled temperature of 18°C.
Ageing: 4 months in vats
Bottling: February 2016
Alcohol content: 12.5% by vol.

■ TASTING NOTES

Colour: Beautiful bright yellow with pale green highlights.

Nose: Light notes of pink grapefruit and almond blossom.

Palate: This Chardonnay reveals the complexity of the 2016 vintage in the Languedoc. Ageing on the lees gives the wine richness and body, that are accompanied by freshness and finesse through to the particularly long finish.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%