



VAL DE L'OURS ROUGE 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, finally, 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.

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

The plots used to produce the wine were harvested between 12 September and 08 October 2016.

■ WINE MAKING SCHEME

Vinification: traditional methods.

Fermentation: In stainless steel vats.

Maceration time: 12 to 14 days

Ageing: in stainless steel vats.

Bottling: June 2017

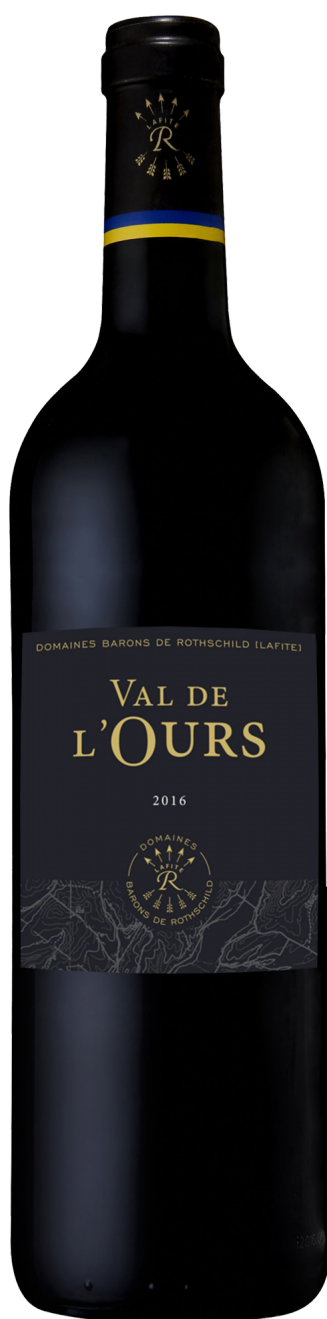
Alcohol content: 13.5 % by volume

■ TASTING NOTES

Ruby red colour. Nose offers red fruit and spices.

Very noticeable aromatic complexity on the palate, related to the large number of grape varieties in the blend.

Lots of fresh fruit with good length and freshness.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon, Syrah