

# VAL DE L'OURS

## CHARDONNAY 2019

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

The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France.

**Terroir** : The soils are very shallow and rocky on the slopes, and deeper and sandy on the plain. Yields are voluntarily kept very low in order to preserve the vines and ensure the production of high quality grapes. This Chardonnay comes from the coolest plots of Val de l'Ours and selected neighbouring terroirs, in order to obtain a wine with distinctive freshness.

### VINTAGE SUMMARY

In the Languedoc, after a mild winter and a cool spring, temperatures rose, reaching a peak throughout the region at the end of June; this was followed by a hot summer. Fortunately, Val de l'Ours escaped the drought and the heatwave thanks to its ally the wind; in particular from the south-east: the "Marin" which brings just the right amount of moisture for the vines' growth. Finally, some rain at the beginning of September enabled the grapes to reach the desired levels of ripeness.

The Carignan, Mourvèdre and Grenache benefited the most from these conditions and in this vintage reveal superb freshness and aromatic intensity.

### WINE MAKING SCHEME

Grapes are harvested before daylight when temperatures are at their lowest. After a few hours of cold maceration, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on lees in order to obtain a good balance between roundness and freshness.

### TASTING NOTES

Bright, very pale yellow colour tinged with green.

Good range of aromas on the nose, with delicate notes of juicy white fruit and vine peaches.

Ethereal balance on the palate, initially very lively the wine then develops volume. The finish is rich and lingers with intense notes of tropical fruit (mango and pineapple), underscored by a pleasant minerality.

#### TECHNICAL INFORMATION

**Varietals** : Chardonnay 100%

**Yield** : 50 hL/ha

**Alcohol content** : 13.5 % vol.

**pH** : 3.53

**Total acidity** : 3.65 g/l

