

VAL DE L'OURS

CHARDONNAY 2023

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

The spring of 2023 was very similar to 2022, with a particularly hot April and very low rainfall in winter and spring. The vines started early and by mid-May they were already showing signs of water stress impacting vegetative growth. At the beginning of August, the vineyard was at mid-veraison and water stress was increasing, with Chardonnay and Grenache showing a better resistance. The second half of August was scorching, but 15 mm of rain enabled the harvest to start on August 25th. Another 50 mm of rain fell in mid-September, easing the end of the ripening process and giving the vines a chance to breathe after a very difficult year. The harvest went on smoothly.

■ 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, limpid color with pale yellow highlights.

The nose is summery, expressive and complex.

On the palate, the attack is lively revealing notes of yellow-fleshed fruit and exotic fruit. The finish is fresh with aromas of aniseed, enhanced by subtle hints of vanilla, giving this wine elegance and immediate pleasure.



TECHNICAL INFORMATION

Varietals : Chardonnay 100%

pH : 3.34

Total acidity : 3.39 g/l