

VAL DE L'OURS

VAL DE L'OURS CLASSIQUE 2022

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.

The grapes come from flatter, lower lying parts of the estate where the deeper soils with underlying sandsilt provide the optimal growing conditions for grape varieties more associated with the Bordeaux region : Cabernet Sauvignon, Cabernet Franc and Merlot. Blended with Mediterranean grape varieties, they contribute to the wine's complexity.

■ VINTAGE SUMMARY

After a winter corresponding to what is becoming normal, some nights below zero with rather mild days. An episode of frost after budburst caused some damage. The months of March and April brought sufficient rain which allowed a good start of the vegetation. The rain left us alone until the end of June leaving us confident on the sanitary level. A nice thunderstorm at the end of June enabled the vines to withstand the hot weather of July and August without any particular stress. In summary, even if the total rainfall is not important, its timing was perfect. During the harvest, the weather conditions were globally favorable: little humidity, seasonal temperatures and a good sunshine which allowed a good maturation of the grapes. Harvest started on September 23rd.

■ WINE MAKING SCHEME

The grapes are picked at optimal ripeness, destemmed and then vinified using traditional maceration methods. The maceration period varies from 12 to 15 days with gentle extraction and fermentation at fairly low temperatures (around 25°C) in stainless steel vats in order to preserve the wine's full aromatic potential. Ageing is then carried out in vats so as to keep all of the fruit's freshness and purity.

■ TASTING NOTES

Beautiful deep red colour with garnet highlights.

Expressive on the nose with notes of blackcurrant, mild spices and hints of chocolate.

Every varietal adds to the generosity of this wine. It is generous on the palate with loads of summery aromas such as red cherry, blackberry and fresh fig. The tannins are soft and harmonious.

TECHNICAL INFORMATION

Varietals : Syrah 29%, Cabernet franc 25%, Cabernet sauvignon 18%, Alicante-henri-bouschet 14%, Grenache noir 4%, Marselan 3%, Mourvèdre 3%, Petit verdot 2%, Merlot 2%

pH : 3.74

Total acidity : 2.97 g/l

