

VAL DE L'OURS

CHARDONNAY 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. 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

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 damages. 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 conditions. A nice thunderstorm at the end of June enabled the vines to withstand the hot weather of July and August without any particular stress. Even if the total rainfall was low, its timing was perfect.

During the harvest, the weather conditions were globally favorable : little humidity, seasonal temperatures and sufficient sunshine to enable the grapes to reach optimal maturation.

■ 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

This wine has a brilliant and limpid color with pale yellow reflections.

The nose is intense, revealing elegant floral notes before opening on a complex bouquet of white fruit such as pear, and exotic notes of fresh pineapple elegantly enhanced by a touch of citrus.

On the palate, the attack is clean and tense, then it is a parade of generous aromas ranging from Williams pear to peach, supported by notes of roasted hazelnuts and almonds. The fresh and saline finish confers a nice balance to this Chardonnay.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

pH : 3.40

Total acidity : 3.66 g/l