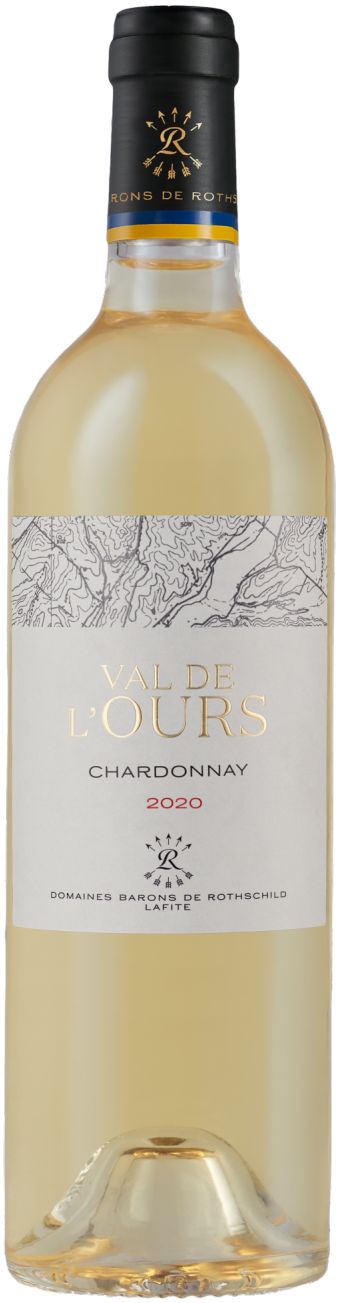


CHARDONNAY 2020

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 form the coolest plots of Val de l'Ours and selected neighbouring terroirs, in order to obtain a wine with distinctive freshness.

VINTAGE SUMMARY

The relatively mild winter in 2020 led to an early bud break and increased the threat of fungal diseases. A warm, relatively wet summer, with a hot, dry late summer period, without scorching high temperatures, allowed the grapes to reach their optimal aromatic potential slowly, while maintaining a sufficient level of acidity.
As the growth cycle progressed, the vines lost some of their earliness and the grapes were harvested about ten days earlier than the previous vintage.

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

Val de l'Ours Blanc 2020 has a rich, complex nose in which one finds notes of flowers (lily of the valley, broom), patisserie (butter, brioche), ripe fruit (apricots) and honey.
On the palate, the attack is round, and the wine has a lively, fresh character.
There is the minerality that also constitutes Val de l'Ours Blanc's identity, and which here underscores a broad palette of fruity (tart apple, cider apple), and sweet dessert notes.
A hint of freshly grated hazelnut brings the wine to a very harmonious finish.

TECHNICAL INFORMATION

Varietals : Chardonnay 70%, Sauvignon blanc 10%, Vermentino 7%, Bourboulenc 5%, Roussanne 3%, Grenache blanc 3%, Marsanne 2%
Yield : 50 hL/ha
pH : 3.57
Total acidity : 3.52 g/l