

VAL DE L'OURS

CABERNET SAUVIGNON - SYRAH 2024

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 soil is very shallow and rocky on the slopes, and then becomes deeper and sandy in the flatter areas. Yields are kept intentionally low in order to conserve the vines' strength and to produce high quality grapes. The grapes come from the property's flattest, lowest areas, whose deep, well-drained soil under a layer of sandy silt provides optimal growth conditions for Syrah and Cabernet Sauvignon, giving a touch of Bordeaux elegance to this blend.

■ 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.

