

CHARDONNAY 2025

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

Winter and early spring brought more rainfall than the two previous vintages. Budbreak went smoothly despite relatively dry conditions and, as early as May, temperatures rose above seasonal averages. Several heatwaves occurred in June, July and August. The intense heat and strong winds made the summer of 2025 particularly scorching, and several wildfires swept through the Corbières massif. Vine growth stopped early, but the grape load remained significant. The thunderstorm of July 14 temporarily revived vine growth, yet the tramontane kept blowing, increasing the vines' water demand. By the end of August, the weather turned humid and heavy, though the grapes remained healthy. Chardonnay harvests began in mid-August, while those for rosé wines started in September. Syrah was harvested during the first half of September, followed by the other red grape varieties.

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 and clear in appearance, with pale yellow reflections.
The nose reveals aromas of white flowers and fresh fruit, such as yellow peach. Pastry notes add a touch of indulgence and complete the bouquet.
On the palate, this softness is balanced by a refreshing character reminiscent of the early harvest. The wine then stretches towards a saline finish that carries us towards the open waters of the Mediterranean.

TECHNICAL INFORMATION
Varietals : Chardonnay 100%
pH : 3,41
Total acidity : 3,43 g/l