

VAL DE L'OURS

ROUGE CLASSIQUE 2021

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 sands provide the optimal growing conditions for grape varieties more associated with the Bordeaux region : Cabernet Sauvignon, Merlot and Cabernet Franc that contribute to the complexity of this blend.

VINTAGE SUMMARY

The winter of 2021 brought lower temperatures than the previous four vintages. The vines were hit by several successive bursts of frost with a particularly severe one during the night of 7 to 8 April that damaged some of the plots. This was the most severe that Val de l'Ours has experienced. The other significant weather factor was the very low rainfall. The soil's water reserves were only replenished at the very end of the season, after the harvest. These extreme weather conditions delayed the growth and development of the vines and the ripening of the grapes. The harvest started on 13 September, two weeks later than 2020.

The weather was favourable during the harvests. A few days of rain interrupted the picking schedule, but they were welcome to help the late-ripening grape varieties to reach full maturity.

WINE MAKING SCHEME

The grapes are picked at optimal ripeness, destemmed and then vinified using traditional maceration methods.

The maceration period varies from 10 to 12 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 dark, deep red colour with intense purple highlights.

The nose opens with notes of pomegranate, blackberry, strawberry and cherry, characteristic of this vintage. On the palate, the attack is smooth and generous with aromas of black fruit and hints of liquorice. The wine then reveals its full complexity and length thanks to the very refined, harmoniously structured tannins.

TECHNICAL INFORMATION

Varietals : Syrah 30%, Grenache noir 29%, Cabernet sauvignon 12%, Alicante-henri-bouschet 10%, Marselan 10%, Merlot 7%, Cabernet franc 2%

pH : 3.56

Total acidity : 3.28 g/l

