

# VAL DE L'OURS

## CABERNET SAUVIGNON - SYRAH 2023

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.

### ■ VINTAGE SUMMARY

Spring 2023 was similar to that of 2022, with an unusually warm April and very low rainfall in winter and spring. As a result, the vines started early. By mid-May, we were seeing the first signs of water stress, which had an impact on the vegetative growth of the vines. The water stress increased in early August when the whole estate was at mid-veraison. The Chardonnay and Grenache vines showed better resistance. The second half of August was scorching, but 15mm of rain enabled the harvest to begin on 25 August for the early varieties. Another 50mm of rain in mid-September facilitated the final maturation of the grapes. The vines, which had suffered so much this year, were able to breathe a little and the harvest got under way in good conditions.

### ■ 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.

### ■ TASTING NOTES

Attractive red colour with purple highlights.

The delicate nose opens with notes of black and red fruit, including blackberry and morello cherry. The Syrah adds a peppery hint to this generous bouquet.

On the palate, the attack is straightforward and continues with the freshness of the garrigue. A subtle blend of aromas characteristic of Cabernet Sauvignon and Syrah.



#### TECHNICAL INFORMATION

**Varietals** : Cabernet sauvignon 60%, Syrah 40%

**pH** : 3,7

**Total acidity** : 3,25 g/l