

# VAL DE L'OURS

## GRANDE RÉSERVE 2018

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** : Val de l'Ours is made from vines planted on deeper soils that confers the vines less water stress than the shallow soils of the plots going into the Grand Vin. The resulting wines are comparatively fruitier and more accessible in style. The traditional Corbières blend is made predominantly of Syrah, with Carignan, Mourvèdre and Grenache, whilst the cooler terroir of Ausières confers the wine its exceptional balance and finesse.

### ■ VINTAGE SUMMARY

In the Languedoc, the 2018 vintage began with a cold, wet winter followed by an extremely wet spring. Substantial rain in June enabled water reserves to be replenished. Thanks to a very hot summer punctuated by regular, short spells of rain, accompanied by dry air and favourable temperatures with a marked difference between day and night-time temperatures, the characteristic of the vintage that will be most remembered is the exceptional quality of the harvest. This propitious weather enabled the grapes to be picked at optimal ripeness. During the harvests, the Syrah stood out as having flourished in this vintage's slightly unusual weather conditions. 2018 presented all the characteristics of a fine vintage at Ausières and in the Languedoc generally. The plots used to produce Blason d'Ausières were harvested between 19 September and 8 October 2018.

### ■ WINE MAKING SCHEME

Val de l'Ours Grande Réserve is made according to the traditional method. Alcoholic fermentation takes place in temperature-controlled stainless steel and concrete tanks. The Carignan partially undergoes carbonic maceration, contributing to its distinctive style. During fermentation regular pump over allows a gentle extraction of the tannins and phenolic compounds. Once the fermentation is completed, the wine is left untouched for a couple of days. Total maceration time stretches 15-20 days.

### ■ TASTING NOTES

Very dark red colour with glints of violet.

Intense nose, in which dark fruit, such as blackberries, and the garrigue mingle with roasted notes. Notes of red fruit and the elegance of the tannins are immediately apparent in the attack. The palate then develops, with lots of roundness, to more complex notes of spices and garrigue. Good length, ending with a harmonious balance between finesse and density.

Best time to drink: 2019-2022.

#### TECHNICAL INFORMATION

**Varietals** : Syrah 39%, Grenache noir 35%, Carignan 19%, Mourvèdre 7%

**Yield** : 40 hL/ha

**Alcohol content** : 14.5 % vol.

**pH** : 3.62

**Total acidity** : 3 g/l

