

VAL DE L'OURS

VAL DE L'OURS ROUGE CLASSIQUE 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 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 sandsilt provide the optimal growing conditions for grape varieties more associated with the Bordeaux region : Cabernet Sauvignon, Cabernet Franc and Merlot. Blended with Mediterranean grape varieties, they contribute to the wine's complexity.

■ VINTAGE SUMMARY

The spring of 2023 was very similar to 2022, with a particularly hot April and very low rainfall in winter and spring. The vines started early and by mid-May they were already showing signs of water stress impacting vegetative growth. At the beginning of August, the vineyard was at mid-veraison and water stress was increasing, with Chardonnay and Grenache showing a better resistance. The second half of August was scorching, but 15 mm of rain enabled the harvest to start on August 25th. Another 50 mm of rain fell in mid-September, easing the end of the ripening process and giving the vines a chance to breathe after a very difficult year. The harvest went on smoothly.

■ 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

The robe displays a beautiful ruby hue.

The nose, generous and fresh, reveals aromas of raspberry intertwined with subtle hints of sweet spices.

On the palate, the soft and velvety attack unveils a rich aromatic complexity, marked by indulgent notes of wild berries and garrigue.



TECHNICAL INFORMATION

Varietals : Syrah 30%, Grenache noir 20%, Cabernet sauvignon 10%, Marselan 9%, Carignan 8%, Merlot 7%, Cabernet franc 6%, Mourvèdre 5%, Alicante-henri-bouschet 4%, Petit verdot 1%

pH : 3.68

Total acidity : 3.21 g/l