

# VAL DE L'OURS

## GRANDE RÉSERVE 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** : AOC Languedoc, Languedoc-Roussillon, France

The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France.

**Terroir** : This traditional Languedoc blend is made predominantly of Syrah, with Carignan, Mourvèdre and Grenache, whilst the cooler terroir of Aussières confers the wine its exceptional balance and finesse.

### ■ VINTAGE SUMMARY

Winter 2021 was characterized by relatively cold temperatures compared to the four previous vintages. It was marked by several successive frost episodes, one of which was particularly severe on the night of April 7-8th, while some plots with early-ripening grape varieties had already begun to sprout. It was the most intense and extensive frost episode that Domaine d'Aussières has experienced since 2017. Another noteworthy meteorological event was the low rainfall during the vegetative cycle. This water deficit delayed the restart of the vines after the frost. The soils could only be recharged with water at the very end of the season, after the harvest. These weather conditions resulted in delaying the growth and development of the vines and ultimately the ripening period. Harvesting began on September 13th, two weeks later than in 2020.

### ■ 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 whole cluster fermentation, contributing to its distinctive style with balsamic notes. During fermentation regular pump-overs allow 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. 20% of the volume is aged in barrels for 10 months.

### ■ TASTING NOTES

Attractive garnet colour with purple highlights.

The nose is generous and inviting.

The palate opens with notes of black fruit, blackberry and blueberry, followed by a bouquet of garrigue dominated by notes of summer savory, leading to subtle toasty and vanilla undertones.

The finish extends with delicate fragrances of violets and liquorice.



#### TECHNICAL INFORMATION

**Varietals** : Syrah 43%, Carignan 31%, Grenache noir 17%, Mourvèdre 9%

**pH** : 3,39

**Total acidity** : 3,53 g/l