

VAL DE L'OURS

VAL DE L'OURS ROUGE CLASSIQUE 2024

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 sand-silt 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 2024 vintage begins with a significant deficit in the vine's water reserves. Growth is limited at the start of the season, but resumes thanks to timely, beneficial rainfall at the end of April. Phenological development is highly uneven, even within individual plots. In early May, a few millimetres of rain fall. June is warm and growth becomes active. The summer of 2024 is not as hot and dry as that of 2023, which is good news for vegetative development and grape ripening. The harvest of white and rosé grapes takes place at the end of August; it is then necessary to wait a further 15 days before beginning the red grape harvest in mid-September. Maturity is slow to arrive, but once achieved, the quality of the grapes fully meets expectations.

■ 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 wine displays a bright, vibrant garnet colour.

The nose displays aromas of garrigue, dominated by black fruit, supported by subtle notes of sweet spices. The palate is indulgent and harmonious, combining roundness with freshness. The finish is long and alluring.



TECHNICAL INFORMATION

Varietals : Syrah 47,50%, Grenache noir 17,50%, Marselan 10%, Alicante-henri-bouschet 7%, Carignan 6%, Merlot 5%, Mourvèdre 4%, Cabernet sauvignon 2,50%, Cinsault 0,50%

pH : 3,6

Total acidity : 2,97 g/l