

# VAL DE L'OURS

## GRANDE RÉSERVE 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** : 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 traditionnal 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

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

Val de l'Ours Grande Réserve is made according to the traditionnal 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

The colour is ruby red.

The nose reveals woody and spicy notes highlighting black fruit aromas.

On the palate, the attack is smooth, then builds in intensity, revealing a dense and well-structured wine.

#### TECHNICAL INFORMATION

**Varietals** : Syrah 38%, Grenache noir 33%, Carignan 26%, Mourvèdre 3%

**pH** : 3,6

**Total acidity** : 3,24 g/l

