



VAL DE L'OURS CHARDONNAY 2017

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.

This Chardonnay comes from the coolest plots of Aussières and selected neighbouring terroirs, in order to obtain a wine with distinctive freshness.

■ VINTAGE SUMMARY

This unusually wet start to the season was followed by some major climate incidents: the Languedoc experienced two frosts of a severity that had not been seen in the region for more than 25 years, which destroyed hundreds of hectares of vines. Nearly a third of Aussières' vines were affected and, for some of these, were completely destroyed.

In the areas not affected by the frost, the vintage was of very good quality, balance between temperatures and rainfall was close to the very good 2015, with a fine vegetative expression starting from budbreak up to maturity and through the flowering season. Weather conditions were then exceptional during September until October allowing to reach a great level of maturity on all grape varieties with great aromatic expression and good balance on the parcels.

■ WINE MAKING SCHEME

Grapes are harvested before daylight when temperatures are at their lowest. After a few hours of cold maceration, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on lees in order to obtain a good balance between roundness and freshness.

■ TASTING NOTES

The robe is pale yellow with a green tinge.

The nose is opulent, mixing notes of stone fruit like peach and apricot with delicate notes of citrus. This wine is round, souple on the attack, with a pleasing freshness which prevents it from being heavy. Good persistence on the palate, showing perfect balance between the roundness and the acidity of the wine.

This wine is best enjoyed in its youth, within 2-3 years after bottling.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%

Alcohol content : 13.5 % vol.

pH : 3.50