

MERLOT 2022

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 sandysilt provide the optimal growing conditions for grape varieties more associated with the Bordeaux region : Cabernet Sauvignon, Merlot and Cabernet Franc.

VINTAGE SUMMARY

After a typical winter, with a few sub-zero temperatures and relatively mild days, a period of post-bud frost caused a few losses. The months of March and April were marked by generous rainfall, helping the vegetative cycle to get off to a good start. The rest of the spring was dry until the end of June. A fine thunderstorm at the end of June allowed the vines to withstand the heat of July and August, which was particularly stressful. To sum up, even if the cumulative rainfall wasn't great, the timing was ideal.
Weather conditions during the harvest were generally favorable : low humidity, seasonal temperatures and plenty of sunshine helped the grapes to reach their full maturity. Val de l'Ours Merlot plots were harvested on September 26 and 27, 2022.

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 aged in tanks in order to retain the purity of the fruit.

TASTING NOTES

The robe is deep, dark ruby in color with garnet highlights.
The nose reveals a palette of black fruit with hints of licorice, typical of Merlot grown in the region. There are also notes of wild cherry, blackcurrant and fruit liqueur.
The licorice follows through on the palate with hints of pepper, giving way to aromas of tea and hay with menthol and anise undertones.
The tannins, still young and crunchy, confer a lovely roundness leading to a spicy finish.

TECHNICAL INFORMATION

Varietals : Merlot 100%
pH : 3.65
Total acidity : 2.97 g/l