

ROSÉ 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 : 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 in the plain. Yields are voluntarily kept very low in order to preserve the vines and foster the production of high quality grapes.

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

Grapes are pressed on arrival at the winery and transfered in temperature controlled stainless steel tanks. After 15 days of fermentation at 18°c, the wine is aged for 4 months in tanks to preserve the purity of the fruit.

TASTING NOTES

Attractive lychee-pink color.
The nose is expressive with aromas of wild berries.
Fresh and dynamic on the palate. Fruity, amylic notes and a salivating finish with hints of grapefruit.

TECHNICAL INFORMATION

Varietals : Grenache noir 61%, Syrah 39%
pH : 3.16
Total acidity : 3.28 g/l