

VAL DE L'OURS

VAL DE L'OURS CHARDONNAY 2018

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

In the Languedoc, the cold and wet winter was followed by a very wet spring with significant rainfall in June. This allowed water reserves to be built up, but also led to the spread of mildew affecting parts of the region. Thanks to a very hot summer interspersed by regular short showers, dry air, and favourable temperatures with good day-night variation, this vintage will be remembered for the very good quality of the crop. These promising climatic conditions allowed the grapes to be harvested at optimum ripeness. 2018 has all the characteristics of a fine vintage, at Aussières and in the Languedoc.

■ 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

Pale yellow colour with green reflections.

Nice aromatic elegance on the nose with delicate notes of citrus fruit and white flowers.

On the palate the wine reveals good volume without being heavy. The finish combines richness and liveliness, good length with aniseed and citrus notes.

To be enjoyed at its best 2019-2020.



TECHNICAL INFORMATION

Varietals : Chardonnay 100%

Yield : 50 hL/ha

Alcohol content : 13 % vol.

pH : 3.37

Total acidity : 3.30 g/l