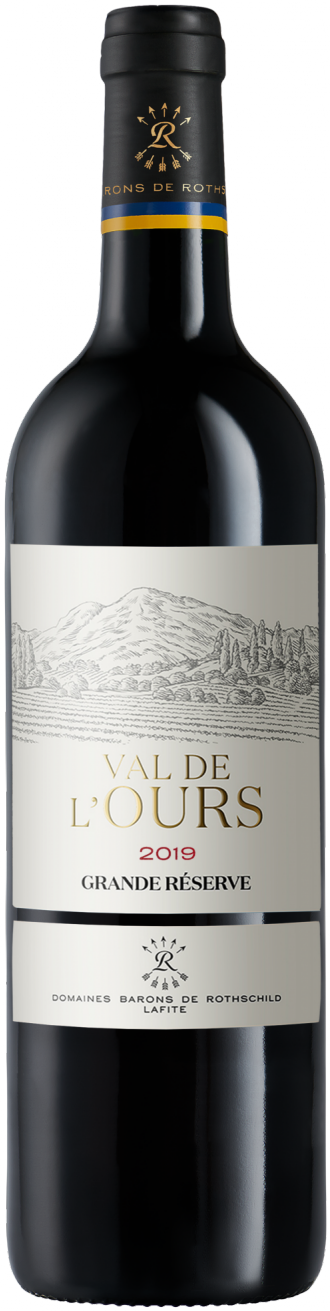


GRANDE RÉSERVE 2019

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 traditionnal Corbières blend is made predominently of Syrah, with Carignan, Mourvèdre and Grenache, whilst the cooler terroir of Ausisères confer the wine its exceptionnel balance and finesse.

VINTAGE SUMMARY

In the Languedoc, after a mild winter and a cool spring, temperatures rose, reaching a peak throughout the region at the end of June; this was followed by a hot summer. Fortunately, Aussières escaped the drought and the heatwave thanks to its ally the wind; in particular from the south-east: the "Marin" which brings just the right amount of moisture for the vines' growth. Finally, some rain at the beginning of September enabled the grapes to reach the desired levels of ripeness.
The Carignan, Mourvèdre and Grenache benefited the most from these conditions and in this vintage reveal superb freshness and aromatic intensity.

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 undergo carbonic maceration, contributing to its distinctive style. During fermentation regular pump over 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.

TASTING NOTES

Val de l'Ours Grande Réserve 2019 has a very pure, sunny bouquet, with notes of flint and graphite. These are mingled with the very specific scents of our garrigue (thyme, black truffle) and some liquorice and eucalyptus.
On the palate, there is the same mineral character and notes of the garrigue but on a slightly different register (mentholated vervain, sage, laurel).
Secondary notes of blackcurrant and blueberry compote and a hint of fruit brandy emerge, a sign of the beginning of a very harmonious evolution. The tannins are well-integrated, giving the wine a perfectly balanced structure.

TECHNICAL INFORMATION

Varietals : Syrah 36%, Grenache noir 35%, Mourvèdre 12%, Carignan 9%, Alicante-henri-bouschet 8%
pH : 3.61
Total acidity : 3.23 g/l