

VAL DE L'OURS

CABERNET SAUVIGNON - SYRAH 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 soil is very shallow and rocky on the slopes, and then becomes deeper and sandy in the flatter areas. Yields are kept intentionally low in order to conserve the vines' strength and to produce high quality grapes.

The grapes come from the property's flattest, lowest areas, whose deep, well-drained soil under a layer of sandy silt provides optimal growth conditions for Syrah and Cabernet Sauvignon, giving a touch of Bordeaux elegance to this blend.

■ VINTAGE SUMMARY

After a normal winter, there were a few sub-zero days with quite mild temperatures. March and April were well-watered, which allowed vegetation to start up well. The rain gave us a good break until the end of June, so we were able to take a fairly relaxed approach to sanitary conditions. A fine thunderstorm at the end of June gave the vines the chance to withstand the heat of July and August without any particular stress. In short, despite the low total rainfall, the timing was perfect.

During the harvest, the weather conditions were generally favourable, with low humidity, seasonal temperatures and plenty of sunshine, enabling the grapes to ripen well.

■ WINE MAKING SCHEME

The grapes are picked at optimal ripeness, destemmed and then vinified using traditional maceration methods.

The maceration period varies from 10 to 12 days with gentle extraction and fermentation at fairly low temperatures (around 25°C) in stainless steel vats in order to preserve the wine's full aromatic potential. Ageing is then carried out in vats so as to keep all of the fruit's freshness and purity.

■ TASTING NOTES

The robe is ruby-red with hints of violet.

Subtle on the nose with notes of wild berries and sweet spices.

On the palate, you immediately recognise the Mediterranean origin of the Cabernet Sauvignon and the finesse of its tannins in a warm vintage, giving way to luscious red fruit notes from the Syrah.

Good persistence on the palate, leading to a harmonious, fresh finish.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 66%, Syrah 34%

pH : 3.46

Total acidity : 3.20 g/l