

VAL DE L'OURS

ROUGE CLASSIQUE 2020

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 sandsilt provide the optimal growing conditions for grape varieties more associated with the Bordeaux region : Cabernet Sauvignon, Merlot and Cabernet Franc that contribute to the complexity of this blend.

■ VINTAGE SUMMARY

The relatively mild winter in 2020 led to an early bud break. A warm and relatively wet summer followed by a hot and dry late summer period, without scorching heat, allowed the grapes to reach their optimal aromatic potential slowly while maintaining a sufficient level of acidity. The grapes were harvested about ten days earlier than the previous vintage.

■ 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

This 2020 vintage has an intense, dark colour with glints of purple.

The nose offers a rich aromatic profile, with pronounced Mediterranean aromas of sweet spices, liquorice, stewed garrigue fruit (figs, redcurrants, wild strawberry, almonds).

The wine is balanced and harmonious on the palate with aromas of the Mediterranean cuisine (piquillo peppers stuffed with tapenade, fig jam, etc.), accompanied by notes of smoked tea and cigar. The tannins are round and soft.



TECHNICAL INFORMATION

Varietals : Grenache noir 30%, Syrah 29%, Cabernet franc 12%, Alicante-henri-bouschet 10%, Marselan 10%, Cabernet sauvignon 7%, Mourvèdre 2%

pH : 3.56

Total acidity : 3.28 g/l