

# VAL DE L'OURS

## ROSÉ 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 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

After a winter corresponding to what is becoming normal, some nights below zero with rather mild days. An episode of frost after budburst caused some damage. The months of March and April brought sufficient rain which allowed a good start of the vegetation. The rain left us alone until the end of June, which allowed us to be quite serene in terms of health. A beautiful storm at the end of June allowed the vines to withstand the heat of July and August without any particular stress. In short, even if the total rainfall was not significant, the timing was perfect.

During the harvest, the weather conditions were generally favourable: little humidity, seasonal temperatures and good sunshine which allowed the grapes to ripen well.

The harvest of the three grapes varieties took place on 16, 22 and 28 September according to their maturity.

### ■ WINE MAKING SCHEME

Grapes are pressed on arrival at the winery and transferred 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

Beautiful grapefruit colour with hints of raspberry and redcurrant.

The nose opens with aromas of red fruits, strawberry, cherry and some white fruits.

The attack is vivid, and the wine has a pleasing freshness on the palate, with attractive aromas of strawberry candy and a finish on spring notes of rose and white flowers.



#### TECHNICAL INFORMATION

**Varietals** : Grenache noir 51%, Syrah 26%, Cinsault 23%

**pH** : 3.10

**Total acidity** : 3.8 g/l