

VAL DE L'OURS

ROSÉ 2023

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.

■ 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.

TECHNICAL INFORMATION

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

Alcohol content : 14 % vol.

