



VAL DE L'OURS

MERLOT 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 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 sandysilt provide the optimal growing conditions for grape varieties more associated with the Bordeaux region : Cabernet Sauvignon, Merlot and Cabernet Franc.

■ 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

Grapes are harvested before daylight when temperatures are at their lowest. After a few hours of cold maceration, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is aged in tanks in order to retain the purity of the fruit.

■ TASTING NOTES

The nose presents voluptuous notes such as prunes and black cherries.

On aeration, aromas of fruit-based liqueur emerge with a hint of redcurrant acidity.

The first signs of ageing are apparent with some notes of propolis, bay and balsamic oil.

The palate has a tea and fresh hay profile, accompanied by menthol and aniseed notes. A secondary, spicier palate emerges, enriched with notes of paprika and grey pepper in a very harmonious finish.



TECHNICAL INFORMATION

Varietals : Merlot 100%

Alcohol content : 14 % vol.

pH : 3.71

Total acidity : 3.14 g/l