

## Clos de L'Ours

### Côtes de Provence Rosé L'Accent

#### ABOUT THE ESTATE

- Clos de l'Ours is a 13-hectare property in the northern part of Provence run by the Brotons family.
- With help and encouragement from such local luminaries as the late Eloi Dürrbach and Daniel Abrial, Michel, Fabienne, and son Fabien place the focus squarely on their terroir.
- In a part of France that is synonymous with rosé, the Brotons choose to focus on the red and white wines that are often overlooked.
- The vineyards are farmed in accordance with nature, holding organic and biodynamic certifications.
- Celebrating all that Provence has to offer, Clos de l'Ours is an exciting property delivering dynamic wines.

#### APPELLATION

Côtes de Provence

#### SUB-REGION

Côtes de Provence

#### GRAPE VARIETY

Carignan, Cinsault, Grenache, Mourvèdre, Syrah

#### FARMING

Certified Biodynamic (Biodyvin), Certified Organic (Ecocert)

#### SOIL

Calcareous, limestone

#### VINEYARDS & VITICULTURE

Clos de l'Ours lies close to the village of Cotignac, in the heart of Provence between the Gorges du Verdon and the Côte d'Azur. The vineyard, at the gateway of Haut-Var and surrounded by a pine and oak forest, is planted with 15 hectares of vines in Côtes de Provence. The vineyard has been farmed according to organic principles since 2000; included in this commitment is the use of organic fertilizer, sheep weeding, plowing by horses, and no pesticides or chemical treatments.

#### HARVEST & VINIFICATION

Manually harvested early in the morning to preserve freshness, using small, 30 kg boxes with a meticulous sorting in the vineyard and then at the cellar. The grapes are pressed directly after being sorted, with a few hours of maceration on the skins. Minimal intervention during winemaking process with native yeasts. Wines mature on fine lees in five to six batches in enamel vats, then are blended into the final wine in the winter.

#### ALCOHOL BY VOLUME

13.5

#### PACK SIZE

12x750mL

