

Clos de L'Ours

Côtes de Provence Rouge Le Chemin



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

Syrah, Grenache, Mourvèdre

FARMING

Biodynamic, Certified Organic

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 from very old vines with low yields and exceptional concentration. Native yeast used to start fermentation. The long maceration is soft to preserve the fruit and fermentation is in enameled steel tanks. The wine is aged on fine lees for 12 months in oak casks, concrete eggs, and stainless steel tanks. Bottled unfiltered.

ALCOHOL BY VOLUME

14.5

PACK SIZE

12x750mL