



AUSSIÈRES ROSÉ 2017

Aussières was built on a fertile ecosystem where nature and people come together to learn from each other and create. Our village is very much a living place, where dialogue is the cardinal value. A dialogue of many kinds: between the elements, between the generations that have labored its grounds, between its villagers and craftsmen, and between the wine world's different schools of thought. That is what moves us forward, ultimately creating wines that tell a story of place, respect and nuance.

■ 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

This unusually wet start to the season was followed by some major climate incidents: the Languedoc experienced two frosts of a severity that had not been seen in the region for more than 25 years, which destroyed hundreds of hectares of vines. Nearly a third of Aussières' vines were affected and, for some of these, were completely destroyed.

In the areas not affected by the frost, the vintage was of very good quality, balance between temperatures and rainfall was close to the very good 2015, with a fine vegetative expression starting from budbreak up to maturity and through the flowering season. Weather conditions were then exceptional during September until October allowing to reach a great level of maturity on all grape varieties with great aromatic expression and good balance on the parcels.

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■ 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 pink grapefruit colour with glints of redcurrant.

Light, very fresh nose with subtle notes of red fruit.

Tangy palate, with very good volume from the wine being matured on the lees.

Very round finish, with good length and lots of finesse.



TECHNICAL INFORMATION

Varietals : Grenache noir 50%, Mourvèdre 35%, Cinsault 15%

Yield : 55 hL/ha

Alcohol content : 13 % vol.

pH : 3.22

Total acidity : 3.51 g/l