

AUSSIÈRES

AUSSIÈRES ROUGE 2018

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 soil is very shallow and rocky on the slopes, and then becomes deeper and sandy in the flatter areas. Yields are kept intentionally low in order to conserve the vines' strength and to produce high quality grapes.

The grapes come from the property's flattest, lowest areas, whose deep, well-drained soil under a layer of sandy silt provides optimal growth conditions for Syrah and Cabernet Sauvignon, giving a touch of Bordeaux elegance to this blend.

■ VINTAGE SUMMARY

In the Languedoc, the cold, wet winter, very wet spring, and substantial rain in June, brought the benefit of well-replenished groundwater reserves, and the inconvenience of rampant mildew that affected certain areas in the region.

Thanks to a very hot summer punctuated by regular, short spells of rain, accompanied by generally dry air and favourable temperatures with a marked difference with day and night-time temperatures, the characteristic of this vintage that will be remembered will be the very high quality of the harvest.

This propitious weather enabled the grapes to be picked at optimal ripeness. During the harvests, the Syrah stood out as having particularly flourished in this vintage's slightly unusual weather conditions. 2018 presented all the characteristics of a fine vintage at Aussières and in the Languedoc generally.

■ 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

Beautiful deep colour with ruby red glints.

The nose is initially dominated by the Cabernet Sauvignon, then the Syrah emerges with notes of liquorice, berries and spices.

The wine is very expressive on the palate, immediately offering lots of volume and leaving no doubt as to its Languedoc origins. It then settles down, becoming more harmonious and subtle. The tannins are silky and there is tremendous roundness.

The finish, full of freshness, again expresses liquorice and spices.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 70%, Syrah 30%

Alcohol content : 14 % vol.

pH : 3.60