



AUSSIÈRES ROUGE 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 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

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.

■ 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.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 70%, Syrah 30%

Alcohol content : 14 % vol.

pH : 3.70