



## AUSSIÈRES ROUGE CLASSIQUE 2016

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 on the plain. Yields are voluntarily kept very low in order to preserve the vines and ensure the production of high quality grapes.

The grapes come from flatter, lower lying parts of the estate where the deeper soils with underlying sandysilt provide the optimal growing conditions for grape varieties more associated with the Bordeaux region : Cabernet Sauvignon, Merlot and Cabernet Franc that contribute to the complexity of this blend

### ■ VINTAGE SUMMARY

The nearby Mediterranean coastline was strongly impacted by low rainfall, not only during the winter but also during the growing season.

However, this very particular vintage gave nice and vegetative vines throughout the growth cycle, from bud break to flowering and, finally, the ripening stage. Proof that the combination of our cool terroir and plots that are now reaching maturity, could meet the challenge provided by this vintage's atypical weather conditions. The constraints imposed by the climate still allowed excellent levels of ripeness on all our wine varietals, with beautiful aromatic expressions and good balance for all the plots, from first to last ripen fruits.

The plots used to produce the wine were harvested between 12 September and 08 October 2016.

### ■ WINE MAKING SCHEME

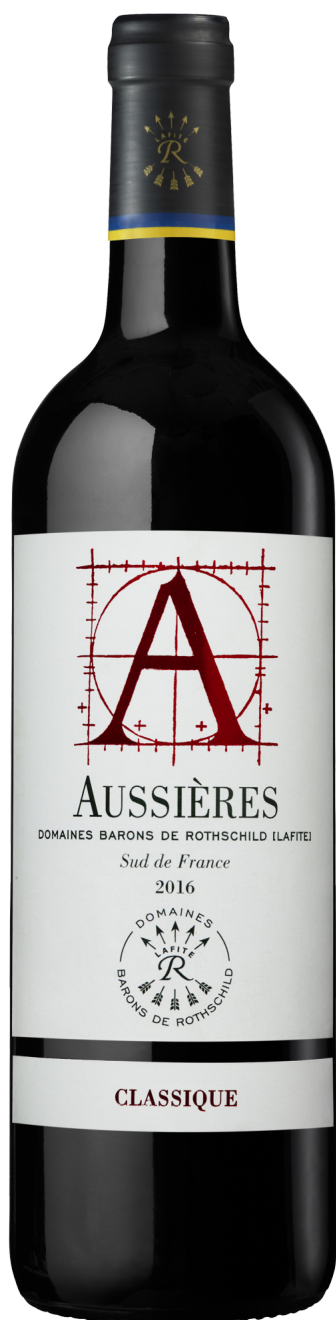
The grapes are picked at optimal ripeness, destemmed and then vinified using traditional maceration methods.

The maceration period varies from 10 to 12 days with gentle extraction and fermentation at fairly low temperatures (around 25°C) in stainless steel vats in order to preserve the wine's full aromatic potential. Ageing is then carried out in vats so as to keep all of the fruit's freshness and purity.

### ■ TASTING NOTES

Ruby red colour. Nose characterized by red fruit and spices.

Very noticeable aromatic complexity on the palate, related to the large number of grape varieties in the blend. Lots of fresh fruit with good length and freshness.



### TECHNICAL INFORMATION

**Varietals** : Merlot, Cabernet sauvignon, Syrah, Grenache noir, Mourvèdre