



AUSSIÈRES

AUSSIÈRES ROUGE 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 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

As in previous years, the weather varied enormously over the Languedoc region. The nearby Mediterranean coastline was strongly impacted by low rainfall, not only during the winter but also during the growing season. However, this very special vintage enabled a good expression of the 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, was able to meet the challenge provided by this vintage's atypical weather conditions.

Against all expectations, the constraints imposed by the climate enabled excellent levels of ripeness to be achieved for all our vines, with beautiful aromatic expressions and good balance for all of the plots, from the first to ripen through to the last.

■ 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

Ruby red colour.

Nose of red fruit and spices.

On the palate, the Mediterranean influence on the Cabernet Sauvignon is very noticeable.

Good length accompanied by fresh fruit.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 60%, Syrah 40%

Yield : 55 hL/ha

Alcohol content : 13 % vol.

pH : 3.40

Total acidity : 3.20 g/l