



## AUSSIÈRES ROSÉ 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 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

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 vintage will be remembered for the very high quality of the harvest.

This propitious weather enabled the grapes to be picked at optimum ripeness. 2018 presented all the characteristics of a fine vintage at Aussières and in the Languedoc generally.

### ■ 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

Pretty pale pink colour with glints of raspberry.

Fresh nose with notes of white-fleshed fruit.

The palate presents good acidity, with plenty of volume and a lovely long, elegant finish.



### TECHNICAL INFORMATION

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

**Yield** : 55 hL/ha

**Alcohol content** : 13 % vol.

**pH** : 3.35

**Total acidity** : 3.40 g/l