

DOMAINE D'AUSSIÈRES



BLASON D'AUSSIÈRES 2021

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 : AOC Languedoc, Languedoc-Roussillon, France

The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France.

Terroir : This traditional Languedoc blend is made predominantly of Syrah, with Carignan, Mourvèdre and Grenache, whilst the cooler terroir of Aussières confers the wine its exceptional balance and finesse.

■ VINTAGE SUMMARY

Winter 2021 was characterized by relatively cold temperatures compared to the four previous vintages. In particular, it was marked by several successive frost episodes, one of which was particularly severe on the night of April 7-8, 2021, while some plots had already begun to sprout (early-ripening grape varieties). Since 2017, this has been the most intense and extensive frost episode that Domaine d'Aussières has experienced. Another noteworthy meteorological event was the low rainfall during the vegetative cycle. This water deficit delayed the restart of the vines after the frost. The soils could only be recharged with water at the very end of the season, after the harvest. These meteorological phenomena resulted in delaying the growth and development of the vines and ultimately the ripening period. Harvesting began on September 13, two weeks later than in 2020.

■ WINE MAKING SCHEME

Blason d'Aussières is made according to the traditional method. Alcoholic fermentation takes place in temperature-controlled stainless steel and concrete tanks. The Carignan partially undergoes carbonic maceration, contributing to its distinctive style. During fermentation regular pump overs allow a gentle extraction of the tannins and phenolic compounds. Once the fermentation is complete, the wine is left untouched for a couple of days. Total maceration time stretches 15-20 days. 20% of the volume is aged in barrels for 10 months.

■ TASTING NOTES

The Blason 2021 has an attractive garnet robe with purple highlights. The nose is greedy and inviting, with sweet vinous notes that beckon to tasting. The palate opens with notes of black fruits, ripe blackberry, and blueberry, followed by a bouquet of garrigue dominated by notes of fresh savory, complexified by subtle toasty and vanilla notes. The finish extends with delicate fragrances of violets and liquorice.

TECHNICAL INFORMATION

Varietals : Syrah 43%, Carignan 31%, Grenache noir 17%, Mourvèdre 9%

Alcohol content : 13,5 % vol.

pH : 3,39

Total acidity : 3,53 g/l

