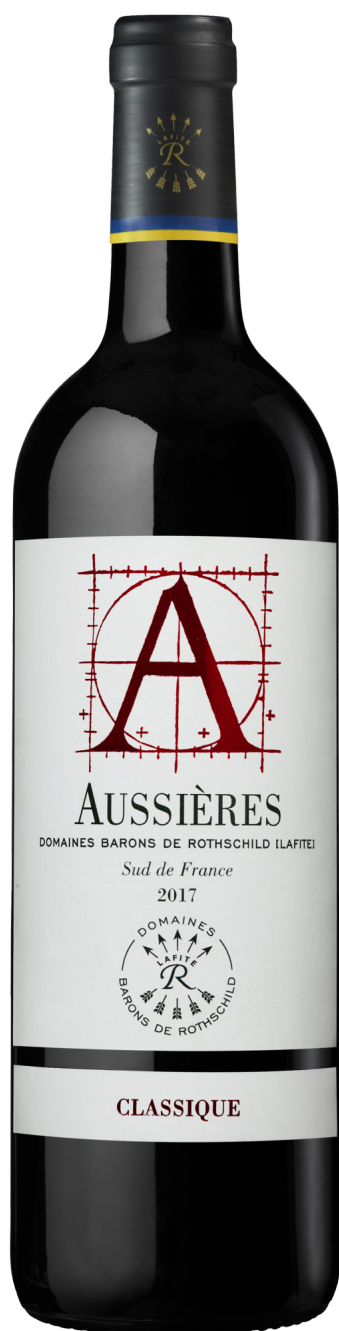




AUSSIÈRES ROUGE CLASSIQUE 2017

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 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

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

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

Deep red colour with indigo hues.

The nose reveals appealing notes of red fruit enhanced by hints of liquorice and a touch of spiciness from the Syrah.

On the palate, the wine is straightforward and pleasing, asserting its Mediterranean origins. Round and smooth with elegant tannins, it will pair beautifully with all types of dishes.

TECHNICAL INFORMATION

Varietals : Syrah 30%, Marselan 25%, Merlot 15%, Cabernet sauvignon 10%, Cabernet franc 10%, Autres 10%

Alcohol content : 14 % vol.

pH : 3.70