

AUSSIÈRES

AUSSIÈRES BLANC 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.

This Chardonnay comes from the coolest plots of Aussières and selected neighbouring terroirs, in order to obtain a wine with distinctive freshness.

■ 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 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 plots, from the first to ripen through to the last.

■ WINE MAKING SCHEME

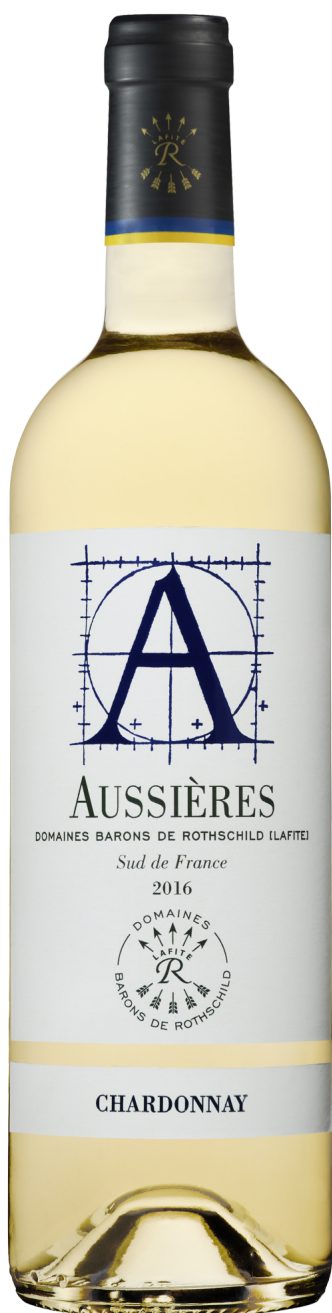
Grapes are harvested before daylight when temperatures are at their lowest. After a few hours of cold maceration, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on lees in order to obtain a good balance between roundness and freshness.

■ TASTING NOTES

Colour: Beautiful bright yellow with pale green highlights.

Nose: Light notes of pink grapefruit and almond blossom.

Palate: This Chardonnay reveals the complexity of the 2016 vintage in the Languedoc. Ageing on the lees gives the wine richness and body, that are accompanied by freshness and finesse through to the particularly long finish.



TECHNICAL INFORMATION

Varietals : Chardonnay 100%

Yield : 50 hL/ha

Alcohol content : 12.5 % vol.

pH : 3.36

Total acidity : 3.56 g/l