

HAMEAU D'AUSSIÈRES 2024

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 blend brings together the signature grape varieties of the Languedoc: Syrah, Grenache and Carignan, complemented by smaller proportions of Mourvèdre, Marselan and Cinsault. The freshness of the terroir lends the wine exceptional finesse and beautiful balance.

VINTAGE SUMMARY

The 2024 vintage begins with a significant deficit in vine reserves. Growth is weak at the start of the season but picks up thanks to life-saving rains at the end of April. Phenological development is very heterogeneous, even within the same plots. In early May, a few millimeters of rain fall, June is warm, and growth is active. The summer of 2024 is not as hot and dry as 2023, which is good news for the vegetative development of the vines and the ripening of the grapes. The harvest of whites and rosés takes place at the end of August, and a 15-day wait is required before starting the red harvest in mid-September. The ripening process took its time, but once achieved, the quality of the grapes was excellent.

WINE MAKING SCHEME

Hameau d'Aussières is made according to the traditionnal method. Alcoholic fermentation takes place in temperature-controlled stainless steel and concrete tanks. The Carignan partially undergo carbonic maceration, contributing to its distinctive style. During fermentation regular pump over allow a gentle extraction of the tannins and phenolic compounds. Once the fermentation is completed, the wine is left untouched for a couple of days. Total maceration time stretches 15-20 days. 14% of the volume is aged in barrels for 10 months.

TASTING NOTES

A beautiful, bright garnet-red colour.
The nose gradually opens up to reveal notes of ripe dark fruit, such as cherry and blackberry, followed by a touch of sweet spice, notably cinnamon.
The palate is immediately enveloping, with a deliciously sweet character. The wine then unfolds with breadth, supported by silky tannins that give it a velvety mouthfeel.
The beautifully toasted finish lingers on delicate roasted notes.
A charming wine, both generous and refined, whose roundness and soft tannins are sure to delight from the very first sip.

TECHNICAL INFORMATION

Varietals : Syrah 31%, Grenache noir 27%, Carignan 22%, Mourvèdre 12%, Marselan 7%, Cinsault 1%
Alcohol content : 14,5 % vol.
pH : 3,6
Total acidity : 3,08 g/l