

DOMAINE D'AUSSIÈRES



A D'AUSSIÈRES ROSÉ 2020

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

The relatively mild winter in 2020 led to an early bud break and increased the threat of fungal diseases. A warm, relatively wet summer, with a hot, dry late summer period, without scorching high temperatures, allowed the grapes to reach their optimal aromatic potential slowly, while maintaining a sufficient level of acidity.

As the growth cycle progressed, the vines lost some of their earliness and the grapes were harvested about ten days earlier than the previous vintage.

■ 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

Beautiful grapefruit colour with glints of raspberry, characteristic of Aussières rosé.

Rich, complex nose with a distinctive aromatic palette of liquorice, boiled sweets and a hint of sweet spices.

On the palate, the wine is lively and generous, with notes of white flowers, grapefruit, citrus fruit and a hint of sweetness reminiscent of lemon tart. The mid-palate develops additional notes of fennel and dill. A very refreshing, full-flavoured wine.

TECHNICAL INFORMATION

Varietals : Grenache noir 34%, Mourvèdre 23%, Cinsault 23%, Syrah 20%

Yield : 55 hL/ha

Alcohol content : 12.5 % vol.

pH : 3.36

Total acidity : 3.42 g/l

