A D'AUSSIÈRES ROSÉ 2023

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 spring of 2023 was very similar to 2022, with a particularly hot April and very low rainfall in winter and spring. The vines started early and by mid-May they were already showing signs of water stress impacting vegetative growth. At the beginning of August, the vineyard was at mid-veraison and water stress was increasing, with Chardonnay and Grenache showing a better resistance. The second half of August was scorching, but 15 mm of rain enabled the harvest to start on August 25th. Another 50 mm of rain fell in mid-September, easing the end of the ripening process and giving the vines a chance to breathe after a very difficult year. The harvest went on smoothly.

WINE MAKING SCHEME

Grapes are pressed on arrival at the winery and transfered 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

Attractive lychee-pink color.
The nose is expressive with aromas of wild berries.
Fresh and dynamic on the palate. Fruity, amylic notes and a salivating finish with hints of grapefruit.

TECHNICAL INFORMATION
Varietals : Grenache noir 61%, Syrah 39%
pH : 3.16
Total acidity : 3.28 g/l