

TERRASSES D'AUSSIÈRES 2019

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 Corbières, Languedoc-Roussillon, France
The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France.

Terroir : Terrasses is made from vines planted on deeper soils that confers the vines less water stress than the shallow soils of the plots going into the Grand Vin. The resulting wines is comparatively fruitier and more accessible in style. The traditionnal Corbières blend is made predominently of Syrah, with Carignan, Mourvèdre and Grenache, whilst the cooler terroir of Ausisères confer the wine its exceptionnel balance and finesse.

VINTAGE SUMMARY

In the Languedoc, after a mild winter and a cool spring, temperatures rose, reaching a peak throughout the region at the end of June; this was followed by a hot summer. Fortunately, Aussières escaped the drought and the heatwave thanks to its ally the wind; in particular from the south-east: the "Marin" which brings just the right amount of moisture for the vines' growth. Finally, some rain at the beginning of September enabled the grapes to reach the desired levels of ripeness.
The Carignan, Mourvèdre and Grenache benefited the most from these conditions and in this vintage reveal superb freshness and aromatic intensity.

WINE MAKING SCHEME

Terrasses 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.

TASTING NOTES

Terrasse d'Aussières 2019 has a very pure, sunny bouquet with notes of flint and graphite. These are mingled with the characteristic scent of our garrigue (thyme and black truffle) and some liquorice and eucalyptus notes.
On the palate, there is the same mineral character of the garrigue on a slightly different register with aromas of verbena, sage and laurel

TECHNICAL INFORMATION

Varietals : Syrah 36%, Grenache noir 35%, Mourvèdre 12%, Carignan 9%, Alicante-henri-bouschet 8%
Alcohol content : 14.5 % vol.
pH : 3.61
Total acidity : 3.23 g/l