

DOMAINE D'AUSSIÈRES



CHÂTEAU D'AUSSIÈRES 2018

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 : The grapes for Château d'Aussières are sourced from selected plots on the tops of the hills. The soil is very shallow, consisting of sandstone with very little clay, and water is scarce. As a result, the yields are very low. The blend consists mainly of Syrah and Mourvèdre, with small quantities of Grenache and Carignan. The Mourvèdre vines have been producing grapes of outstanding quality for the past few years, as they reach maturity. Green harvests are carried out and the grapes are strictly selected in order to obtain a wine that combines power and precision.

■ VINTAGE SUMMARY

In the Languedoc, the 2018 vintage began with a cold, wet winter followed by an extremely wet spring. Substantial rain in June enabled water reserves to be replenished. Thanks to a very hot summer punctuated by regular, short spells of rain, accompanied by dry air and favourable temperatures with a marked difference between day and night-time temperatures, the characteristic of the vintage that will be most remembered is the exceptional quality of the harvest. This propitious weather enabled the grapes to be picked at optimal ripeness. During the harvests, the Syrah stood out as having flourished in this vintage's slightly unusual weather conditions. 2018 presented all the characteristics of a fine vintage at Aussières and in the Languedoc generally. The plots used to produce Château d'Aussières were harvested between 19 September and 8 October 2018.

■ WINE MAKING SCHEME

Vinification is performed traditionally. Alcoholic fermentation takes place in temperature controlled stainless steel and concrete vats. Some of the Carignan undergoes carbonic maceration, which confers the wine its unique balsamic notes. During fermentation, the fermenting wine is regularly pumped over to allow a gentle extraction of the tannins. Once fermentation is completed, the wine is left undisturbed for a couple of days. The total maceration time is 15-20 days. 40% of the wine is aged in oak barrels (33% new oak), partly coming from the Tonnellerie des Domaines in Pauillac.

■ TASTING NOTES

The 2018 vintage has a fine intense colour.

The nose reveals a very complex aromatic bouquet of fresh and cooked fruit, undergrowth, garrigue, pepper and fresh vegetal notes. On the palate, there is the same generous expression of fruit, the balance is harmonious and full-bodied, supported by fine tannins which bring a pleasant freshness. The finish is long and rich with notes of jam and chocolate.

TECHNICAL INFORMATION

Varietals : Syrah 76%, Mourvèdre 24%

Alcohol content : 15.5 % vol.

pH : 3.88

Total acidity : 3.12 g/l

