

DOMAINE D'AUSSIÈRES



A D'AUSSIÈRES MERLOT 2022

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 on the plain. Yields are voluntarily kept very low in order to preserve the vines and ensure the production of high quality grapes.

The grapes come from flatter, lower lying parts of the estate where the deeper soils with underlying sandysilt provide the optimal growing conditions for grape varieties more associated with the Bordeaux region : Cabernet Sauvignon, Cabernet Franc and Merlot. Blended with Mediterranean grape varieties, they contribute to the wine's complexity.

■ VINTAGE SUMMARY

After a typical winter, with a few sub-zero temperatures and relatively mild days, a period of post-bud frost caused a few losses. The months of March and April were marked by generous rainfall, helping the vegetative cycle to get off to a good start. The rest of the spring was dry until the end of June. A fine thunderstorm at the end of June allowed the vines to withstand the heat of July and August, which was particularly stressful. To sum up, even if the cumulative rainfall wasn't great, the timing was ideal.

Weather conditions during the harvest were generally favorable : low humidity, seasonal temperatures and plenty of sunshine helped the grapes to reach their full maturity. A d'Aussières Merlot plots were harvested on September 26 and 27, 2022.

■ WINE MAKING SCHEME

The grapes are picked at optimal ripeness, destemmed and then vinified using traditional maceration methods.

The maceration period varies from 10 to 12 days with gentle extraction and fermentation at fairly low temperatures (around 25°C) in stainless steel vats in order to preserve the wine's full aromatic potential. Ageing is then carried out in vats so as to keep all of the fruit's freshness and purity.

■ TASTING NOTES

The robe is deep, dark ruby in color with garnet highlights.

The nose reveals a palette of black fruit with hints of licorice, typical of Merlot grown in the region. There are also notes of wild cherry, blackcurrant and fruit liqueur.

The licorice follows through on the palate with hints of pepper, giving way to aromas of tea and hay with menthol and anise undertones.

The tannins, still young and crunchy, confer a lovely roundness leading to a spicy finish.

TECHNICAL INFORMATION

Varietals : Merlot 100%

Alcohol content : 14.4 % vol.

pH : 3.65

Total acidity : 2.97 g/l