

DOMAINE D'AUSSIÈRES



A D'AUSSIÈRES ROSÉ 2024

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 2024 vintage begins with a significant deficit in vine reserves. Growth is weak at the start of the season but picks up thanks to life-saving rains at the end of April. Phenological development is very heterogeneous, even within the same plots. In early May, a few millimeters of rain fall, June is warm, and growth is active. The summer of 2024 is not as hot and dry as 2023, which is good news for the vegetative development of the vines and the ripening of the grapes. The harvest of whites and rosés takes place at the end of August, and a 15-day wait is required before starting the red harvest in mid-September. The ripening process took its time, but once achieved, the quality of the grapes was excellent.

■ 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

Charming light peach color.

The nose is fragrant with aromas of red fruit such as strawberry and raspberry, enhanced by delicate notes of English candy.

The wine is lively on the palate, with hints of redcurrant adding a touch of indulgence, and a delicate saline finish.

TECHNICAL INFORMATION

Varietals : Grenache noir 60%, Cinsault 25%, Syrah 15%

pH : 3,2

Total acidity : 3,33 g/l

