

CHÂTEAU D'AUSSIÈRES ROSÉ 2025

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 : Specific plots have been selected for this wine, conducted with an organic farming approach. During the entire vegetative season, the vines have been tended with the idea to produce a rosé that would render the complexity and finesse of its terroir.
The blend consists mainly of grenache noir, combined with Syrah. Thanks to the cooler situation of Aussières, our Grenache mature slowly, developing a wide palette of delicate fruity aromas. It contributes greatly to the elegance of the wine and confers its silky mouthfeel. Syrah adds a zest of freshness to the blend and contributes to the balance between generosity and tension.

VINTAGE SUMMARY

Winter and early spring brought more rainfall than the two previous vintages. Budbreak went smoothly despite relatively dry conditions and, as early as May, temperatures rose above seasonal averages. Several heatwaves occurred in June, July and August. The intense heat and strong winds made the summer of 2025 particularly scorching, and several wildfires swept through the Corbières massif. Vine growth stopped early, but the grape load remained significant. The thunderstorm of July 14 temporarily revived vine growth, yet the tramontane kept blowing, increasing the vines' water demand. By the end of August, the weather turned humid and heavy, though the grapes remained healthy. Chardonnay harvests began in mid-August, while those for rosé wines started in September. Syrah was harvested during the first half of September, followed by the other red grape varieties.

WINE MAKING SCHEME

The winemaking process involves as little intervention as possible in order to express the intrinsic quality of the grapes. Upon arrival at the winery, the grapes are immediately cold-pressed. Free-run juices are separated from press juices, and only the finest lots are retained for the final blend. Part of the wine is fermented in new oak barrels (12%) to add complexity, while the remainder ferments in temperature-controlled stainless steel tanks. Once fermentation is complete, the wine is aged on its lees for four months in stainless steel tanks and barrels (12%), with regular bâtonnage, before being blended and bottled.

TASTING NOTES

Bright robe with a pale peach hue.
The nose is elegant, with tangy fruit aromas such as redcurrant and grapefruit, intertwined with delicate pastry notes.
The palate extends the richness and indulgence already perceived on the nose. It then reveals a beautiful structure that harmoniously envelops the palate. The finish lingers with a pleasant freshness and subtle saline notes.

TECHNICAL INFORMATION

Varietals : Grenache noir 80%, Syrah 20%
Alcohol content : 13 % vol.
pH : 3.25
Total acidity : 3.03 g/l