

AUSSIÈRES

CHÂTEAU D'AUSSIÈRES 2012

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

The winter of 2012 will be remembered for the long period of cold weather that dominated February, with 12 consecutive days of sub-zero temperatures, and minimum values very rarely seen in the region (approaching -10°C). The particularly dry winter led to fears of a water deficit, but March, April and June brought plenty of rain and prevented any significant water stress.

The summer period benefited from normal temperatures and rainfall. The only problem for this vintage occurred late in the season, with a rather cold September that ended with a stormy period. However, while this weather meant that the harvest was carried out in difficult conditions, it did not affect the quality of the grapes.

■ 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 (50% new oak), partly coming from the Tonnellerie des Domaines in Pauillac.

■ TASTING NOTES

Intense crimson colour with dark purple highlights.

Direct bouquet, but still discreet. Gingerbread and roasted notes rapidly develop with aeration.

The attack on the palate is quite reserved but after a few minutes in the glass, the wine becomes silky and aromatic, liquorice and blackcurrant blend harmoniously with well-integrated woody notes.

Thanks to its freshness, the aftertaste - that still shows a hint of vanilla- offers beautiful length with very fine tannins.



TECHNICAL INFORMATION

Varietals : Syrah 75%, Grenache 20%, Mourvèdre 5%

Yield : 35 hL/ha

Alcohol content : 14.5 % vol.

pH : 3.76

Total acidity : 3.05 g/l