



CHÂTEAU D'AUSSIÈRES 2016

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

As in previous years, the weather varied enormously over the Languedoc region. The nearby Mediterranean coastline was strongly impacted by low rainfall, not only during the winter but also during the growing season. However, despite these particular conditions, a good vegetative growth throughout the growth cycle, from bud break to flowering and, finally, the ripening stage will characterize this vintage. Proof that the combination of cool terroir and vines that are now reaching maturity, can meet the challenge of atypical weather conditions.

The constraints imposed by the climate still allowed excellent levels of ripeness on all our wine varieties, with beautiful aromatic expressions and good balance for all the plots, from first to last ripen fruits.

■ 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

Initially, the nose presents oak and roasted notes from the barrel ageing, it then becomes more complex with a hint of cloves and liquorice. On the palate, the attack is reserved but very refined, confirming the wine's youth. With a little aeration it quickly develops volume, offering notes of black fruit and spices. The substantial proportion of Mourvèdre in this year's blend, in combination with the balance of the Syrah and the Mediterranean characters of the Grenache and the Carignan, gives the wine a very elegant tannic structure. Well-integrated notes from the barrel ageing mingle harmoniously in a long, lingering finish.



TECHNICAL INFORMATION

Varietals : Syrah 48%, Mourvèdre 37%, Grenache 8%, Carignan 7%
Yield : 33 hL/ha
Alcohol content : 14.5 % vol.
pH : 3.70
Total acidity : 3.30 g/l