

AUSSIÈRES

TERRASSES D'AUSSIÈRES 2015

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 : Terrasses is made from vines planted on deeper soils that confers the vines less water stress than the shallow soils of the plots going into the Grand Vin. The resulting wines is comparatively fruitier and more accessible in style. The traditional Corbières blend is made predominantly of Syrah, with Carignan, Mourvèdre and Grenache, whilst the cooler terroir of Aussières confer the wine its exceptional balance and finesse.

■ VINTAGE SUMMARY

As in previous years, the weather varied enormously over the Languedoc region. In the north, there was heavy rain at the end of the summer, while in the Narbonne area, further to the south, there was hardly a drop of rain over the same period.

At Aussières, the weather provided ideal conditions for the vines throughout the growing season, from bud break, through flowering and ripening.

Thanks to these consistently good conditions, all of our plots were able to reach optimal ripeness, offering excellent aromatic expression and perfect balance for all varieties: from the early-ripening Chardonnay to the later-ripening Mourvèdre and Cabernet Sauvignon.

■ WINE MAKING SCHEME

Terrasses d'Aussières is made according to the traditional method. Alcoholic fermentation takes place in temperature-controlled stainless steel and concrete tanks. The Carignan partially undergo carbonic maceration, contributing to its distinctive style. During fermentation regular pump over allow a gentle extraction of the tannins and phenolic compounds. Once the fermentation is completed, the wine is left untouched for a couple of days. Total maceration time stretches 15-20 days.

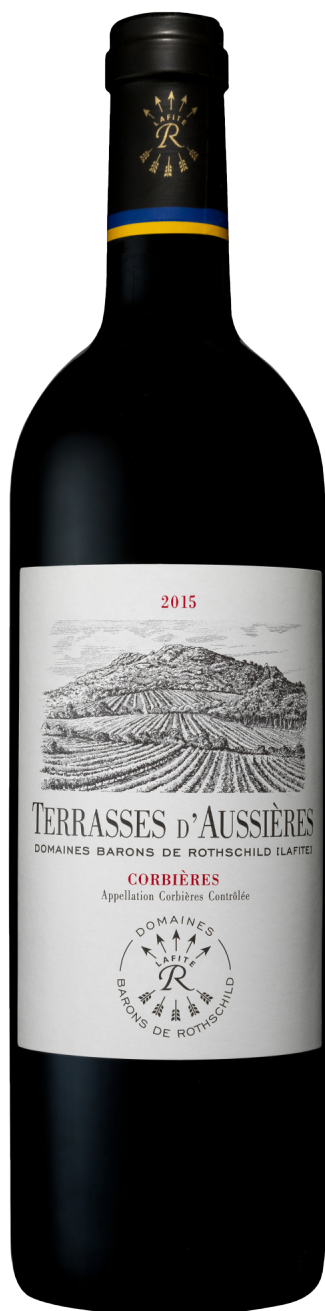
■ TASTING NOTES

Deep, dark red colour.

The nose presents good intensity, with a blend of spices and aromatic Mediterranean plants.

Slightly smoky notes are underscored by red fruit.

Elegant attack with delicate tannins, accompanied by more complex notes of fresh fruit. The blend of four grape varieties produces tremendous roundness and harmony.



TECHNICAL INFORMATION

Varietals : Syrah 35%, Grenache rouge 27%, Carignan 20%, Mourvèdre 18%

Yield : 40 hL/ha

Alcohol content : 14 % vol.

pH : 3.63

Total acidity : 3.39 g/l