CHÂTEAU D'AUSSIÈRES 2011

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

2011 was characterized by a cold winter with significantly low rainfall and varying amounts of sunshine. In the spring, unlike other wine producing areas in France, the Languedoc benefited from regular rain and mild temperatures. June and July had some periods of cooler than normal weather and a little summer rain, enabling the necessary water reserves to be maintained for the grapes to change colour and ripen.
The entire 2011 harvest period was accompanied by exceptionally warm autumn weather.

WINE MAKING SCHEME

Vinification is performed traditionnally. 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

The colour is very deep.
Superb nose with a broad range of red fruit and aromas of the garrigue.
This was a slightly unusual vintage for the region; rather than richness and power, the wine offers more complexity. The attack is refined and very aromatic, there is a good presence in the mouth and, as always, the wine is perfectly balanced. This is a very pleasant wine, which will probably reach its peak before the 2009 and 2010 vintages.

TECHNICAL INFORMATION

Varietals : Syrah 66%, Grenache 14%, Mourvèdre 10%, Carignan 10%
Yield : 35 hL/ha
Alcohol content : 14.5 % vol.
pH : 3.80
Total acidity : 3.20 g/l