

DOMAINE D'AUSSIÈRES



CHÂTEAU D'AUSSIÈRES 2017

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 weather usually varies enormously across the Languedoc region, but was uncharacteristically uniform in 2017. There was plenty of rain between the end of January and the end of March, enabling the replenishment of the water reserves essential for a good start to the growth cycle. This unusually wet start to the season was followed by some major climate incidents: like everywhere else in France, and indeed in Europe, the Languedoc experienced two frosts at the end of April of a severity that had not been seen in the region for more than 25 years, and which destroyed hundreds of hectares of vines. Nearly a third of Aussières' vineyard was affected by these late sub-zero temperatures, and in one area the entire harvest was lost. Nevertheless, in the areas not affected by this disaster, the vintage proved to be of very high quality, with temperature and rainfall patterns similar to the excellent 2015. This enabled a good expression of the vines throughout the growth cycle, from bud break to flowering and, finally, the ripening stage. Superb weather in September and October enabled excellent levels of ripeness to be reached by all the grape varieties, with beautiful aromatic expression and good balance across all of the plots.

■ 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

Beautiful dark colour with glints of black. The nose is still closed, confirming the wine's youth. Relatively understated attack, quickly developing volume on the palate, with notes of black fruit and spices. The tremendous richness of the Mourvèdre combined with the balance of the Syrah and the finesse of the Grenache gives this wine a very elegant tannic structure. Well-integrated notes from the barrel ageing mingle harmoniously in the long, lingering finish.



TECHNICAL INFORMATION

Varietals : Syrah 57%, Mourvèdre 33%, Grenache 10%

Yield : 38 hL/ha

Alcohol content : 14.5 % vol.

pH : 3.66

Total acidity : 3.30 g/l