

DOMAINE D'AUSSIÈRES



ALTAN D'AUSSIÈRES 2021

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 property is nestled in steep hills, slightly inland from the Mediterranean coast near Narbonne in the south of France.

Terroir : Altan is named after a wind that blows in from the sea. The grapes are selected from the plots at the base of the slopes that separate the property from the Mediterranean, thus benefiting from the breeze that brings freshness and humidity and tempers the sometimes dry, arid climate. These conditions allow the berries to maintain a good balance and to keep relatively fine skins.

■ VINTAGE SUMMARY

Winter 2021 was characterized by relatively cool temperatures compared to the four previous vintages. It was notably marked by several successive frost episodes, one of which was particularly strong during the night of April 7 to 8, when some plots had already begun to sprout (early grape varieties). Since 2017, this has been the most intense and extensive frost episode experienced at Domaine d'Aussières. Another notable meteorological event is the low rainfall during the vegetative cycle. This water deficit delayed the resumption of vine growth after the frost. The soil could only be replenished with water very late in the season, after the harvest. These meteorological phenomena resulted in delaying the growth and development of the vines and ultimately the maturation period. Harvest commenced on September 13, with a two-week delay compared to 2020.

■ WINE MAKING SCHEME

Altan d'Aussières is a wine that offers a superb expression of the classic Corbières grape varieties (Syrah, Grenache and Carignan). Both the vinification and ageing stages are carried out with a view to expressing the specific characteristics of each grape variety. 64% of the grapes are vinified with carbonic maceration in order to express the particularly distinctive aromatic markers of the Carignan and Syrah. The rest of the grapes are vinified traditionally in stainless steel and concrete vats. To preserve the pure expression of the terroirs obtained during the vinification process, the wine is aged without barrels to avoid any additional external aromatic input. The ageing process consists of 12 months in vats, then 6 months in bottles. This second period allows the wine to regain its fullness and cohesiveness after the ageing in vats and bottling.

■ TASTING NOTES

The color is deep and intense with violet and dark garnet reflections.

The nose offers a springy bouquet of fresh flowers, enhanced with peppery notes and cherry covered in praline.

Altan, a genuine concentrate of fruits and scents, presents a complex palette that reflects the profound identity of our terroirs : scrubland shrubs (broom, rockrose), aromatic herbs (thyme, sage, juniper, and rosemary). Batches resulting from carbonic maceration give the blend its velvety character that envelops a firm structure and brings notes of fresh and juicy fruits (fresh grapes, cranberries). This complex mosaic, easily identifiable, constitutes the distinctive mark that we wanted to highlight in this wine.



TECHNICAL INFORMATION

Varietals : Carignan 37%, Grenache noir 36%, Syrah 20%, Mourvèdre 7%

Alcohol content : 14.5 % vol.

pH : 3.53

Total acidity : 3.42 g/l

Residual Sugar : < 1 g/l