

DOMAINE D'AUSSIÈRES



HAMEAU D'AUSSIÈRES LE SERPENT ÉDITION LIMITÉE 2022

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 Languedoc, Languedoc-Roussillon, France

The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France.

Terroir : This traditional Languedoc blend is made predominantly of Syrah, with Carignan, Mourvèdre and Grenache, whilst the cooler terroir of Aussières confers the wine its exceptional balance and finesse.

■ WINE MAKING SCHEME

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

