CHÂTEAU D'AUSSIÈRES 2014

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 Languedoc underwent marked disparities in terms of climate, particularly regarding rainfall, which impacted each production zone differently. The northern and southernmost parts of the region tended to receive an excess of rain, while the central area suffered from a shortage.
Even within Aussières' vineyard, this year's weather resulted in unevenness between the various terroirs and grape varieties.
Despite very different conditions from the previous vintage, 2014 presents some similarities in terms of the balance of the wines, with a good level of extraction, lovely aromatic finesse and plenty of freshness.

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 up to 21 days. 40% of the wine is aged in oak barrels (50% new oak), partly coming from the Tonnellerie des Domaines in Pauillac.

TASTING NOTES

Dark red colour with purplish glints.
Deep, elegant nose with notes of eucalyptus and pine sap.
Superb attack on the palate, with cherry flavours and a hint of cocoa. Lingering, well-balanced, elegant finish.
This vintage can be appreciated both very young and after a few years in the bottle.

TECHNICAL INFORMATION

Varietals : Syrah 56%, Grenache 17%, Carignan 16%, Mourvèdre 11%
Yield : 30 hL/ha
Alcohol content : 14.5 % vol.
pH : 3.62
Total acidity : 3.63 g/l