

AUSSIÈRES LE HÉRON CHARDONNAY 2024

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 : IGP Pays d'Oc, France
The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France.

Terroir : The soils are very shallow and rocky on the slopes, and deeper and sandy on the plain. Yields are voluntarily kept very low in order to preserve the vines and ensure the production of high quality grapes. This Chardonnay comes form the coolest plots of Aussières and selected neighbouring terroirs, in order to obtain a wine with distinctive freshness.

VINTAGE SUMMARY

The 2024 vintage begins with a significant deficit in vine reserves. Growth is weak at the start of the season but picks up thanks to life-saving rains at the end of April. Phenological development is very heterogeneous, even within the same plots. In early May, a few millimeters of rain fall, June is warm, and growth is active. The summer of 2024 is not as hot and dry as 2023, which is good news for the vegetative development of the vines and the ripening of the grapes. The harvest of whites and rosés takes place at the end of August, and a 15-day wait is required before starting the red harvest in mid-September. The ripening process took its time, but once achieved, the quality of the grapes was excellent.

WINE MAKING SCHEME

Grapes are harvested before daylight when temperatures are at their lowest. After a few hours of cold maceration, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on lees in order to obtain a good balance between roundness and freshness.

TASTING NOTES

Bright and clear appearance with pale yellow highlights.
The nose is dominated by white-fleshed fruit such as pear and white peach.
The wine has a lively citrusy attack. The palate is full-bodied with a lovely tension, revealing notes of citrus fruit.
The saline finish enhances the wine's finesse and its fresh fruit aromas.

TECHNICAL INFORMATION

Varietals : Chardonnay 100%
pH : 3,3
Total acidity : 3,33 g/l