

DOMAINE D'AUSSIÈRES



A D'AUSSIÈRES CABERNET SAUVIGNON - SYRAH 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 : 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 soil is very shallow and rocky on the slopes, and then becomes deeper and sandy in the flatter areas. Yields are kept intentionally low in order to conserve the vines' strength and to produce high quality grapes. The grapes come from the property's flattest, lowest areas, whose deep, well-drained soil under a layer of sandy silt provides optimal growth conditions for Syrah and Cabernet Sauvignon, giving a touch of Bordeaux elegance to this blend.

■ VINTAGE SUMMARY

The winter of 2020-2021 brought lower temperatures than the previous four vintages. The vines were hit by several successive frosts, with a particularly severe one during the night of 7 to 8 April that damaged some of the plots that were relatively advanced in the growth cycle. This was the most intense period of frost since 2017, and the most extensive that Domaine d'Aussières has experienced. The other significant weather factor was the very low rainfall, which delayed the restarting of the vines' growth after the frost. The soil's water reserves were only replenished at the very end of the season, after the harvest. These extreme weather conditions delayed the growth and development of the vines and the ripening of the grapes. The harvest started on 13 September, two weeks later than in 2020.

The weather was favourable during the harvests. A few days of rain interrupted the picking schedule, but they were welcome in that they helped the final stage of the late-ripening grape varieties.

■ WINE MAKING SCHEME

The grapes are picked at optimal ripeness, destemmed and then vinified using traditional maceration methods.

The maceration period varies from 10 to 12 days with gentle extraction and fermentation at fairly low temperatures (around 25°C) in stainless steel vats in order to preserve the wine's full aromatic potential. Ageing is then carried out in vats so as to keep all of the fruit's freshness and purity.

■ TASTING NOTES

Intense colour with purple-red reflection.

An expressive and joyful nose with notes of red fruits and sweet spices. On the palate, we find the structure of the Cabernet Sauvignon and the elegance of its tannins, which combine with the greediness of the very sunny Syrah, which offers a bouquet of black fruit such as cherry and blackberry. Good length in the mouth, with a very harmonious and greedy finish with a note of salted butter caramel.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 59%, Syrah 41%

Yield : 60 hL/ha

Alcohol content : 13.5 % vol.

pH : 3.46

Total acidity : 3.20 g/l