

BLASON D'AUSSIÈRES 2020

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 : This traditionnal Corbières blend is made predominently of Syrah, with Grenache, Carignan and Mourvèdre, whilst the cooler terroir of Ausisères confer the wine its exceptionnel balance and finesse.

VINTAGE SUMMARY

The relatively mild winter in 2020 led to an early bud break. A warm, relatively wet summer, with a hot, dry late summer period, without scorching high temperatures, allowed the grapes to reach their optimal aromatic potential slowly, whilst maintaining a sufficient level of acidity.
As the growth cycle progressed, the vines lost some of their advance and the grapes were harvested about ten days earlier than the previous vintage.

WINE MAKING SCHEME

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

TASTING NOTES

The 2020 Blason has a deep colour with glints of crimson.
The forthcoming nose opens with notes of ripe red fruit, accompanied by hints of sweet spices and roasted dried fruit.
Generous and well-balanced on the palate with aromas of blackberry and redcurrant accompanied by notes of liquorice and hints of pepper. This wine offers all the scents and flavours of the garrigue !

TECHNICAL INFORMATION

Varietals : Syrah 38%, Grenache noir 35%, Carignan 18%, Mourvèdre 9%
Alcohol content : 14.5 % vol.
pH : 3.03
Total acidity : 3.71 g/l