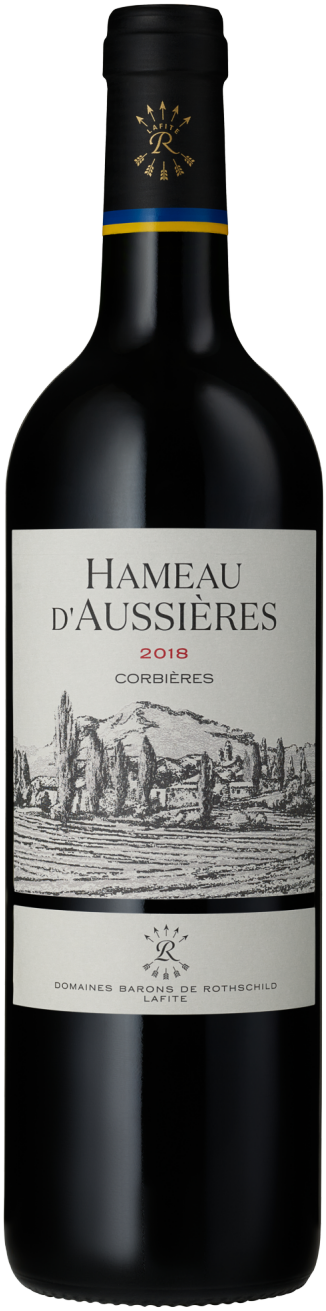


HAMEAU D'AUSSIÈRES 2018

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 : Hameau is made from vines planted on deeper soils that confers the vines less water stress than the shallow soils of the plots going into the Grand Vin. The resulting wines is comparatively fruitier and more accessible in style. The traditionnal Corbières blend is made predominently of Syrah, with Carignan, Mourvèdre and Grenache, whilst the cooler terroir of Ausisères confer the wine its exceptionnel balance and finesse.

VINTAGE SUMMARY

In the Languedoc, the 2018 vintage began with a cold, wet winter followed by an extremely wet spring. Substantial rain in June enabled water reserves to be replenished. Thanks to a very hot summer punctuated by regular, short spells of rain, accompanied by dry air and favourable temperatures with a marked difference between day and night-time temperatures, the characteristic of the vintage that will be most remembered is the exceptional quality of the harvest. This propitious weather enabled the grapes to be picked at optimal ripeness. During the harvests, the Syrah stood out as having flourished in this vintage's slightly unusual weather conditions. 2018 presented all the characteristics of a fine vintage at Aussières and in the Languedoc generally. The plots used to produce Hameau d'Aussières were harvested between 19 September and 8 October 2018

WINE MAKING SCHEME

Hameau 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

Very dark red colour with glints of violet.
Intense nose, in which dark fruit, such as blackberries, and the garrigue mingle with roasted notes. Notes of red fruit and the elegance of the tannins are immediately apparent in the attack. The palate then develops, with lots of roundness, to more complex notes of spices and garrigue. Good length, ending with a harmonious balance between finesse and density.
Best time to drink: 2019-2022

TECHNICAL INFORMATION

Varietals : Syrah 39%, Grenache noir 35%, Carignan 19%, Mourvèdre 7%
Yield : 40 hL/ha
Alcohol content : 14.5 % vol.
pH : 3.62
Total acidity : 3 g/l