



TERRASSES D'AUSSIÈRES 2016

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 : Terrasses 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 are comparatively fruitier and more accessible in style. The traditional Corbières blend is made predominantly of Syrah, with Carignan, Mourvèdre and Grenache, whilst the cooler terroir of Aussières confers the wine its exceptional balance and finesse.

■ VINTAGE SUMMARY

As in previous years, the weather varied enormously over the Languedoc region. The nearby Mediterranean coastline was strongly impacted by low rainfall, not only during the winter but also during the growing season. However, this very special vintage enabled a good expression of the vines throughout the growth cycle, from bud break to flowering and, finally, the ripening stage. Proof that the combination of our cool terroir and plots that are now reaching maturity, can meet the challenge of atypical climatic conditions. Excellent levels of ripeness were achieved for all varieties, with beautiful aromatic expressions and good balance for all plots, from the first to be picked through to the last.

■ WINE MAKING SCHEME

Terrasses d'Aussières is made according to the traditional method. Alcoholic fermentation takes place in temperature-controlled stainless steel and concrete tanks. The Carignan partially undergoes carbonic maceration, contributing to its distinctive style.

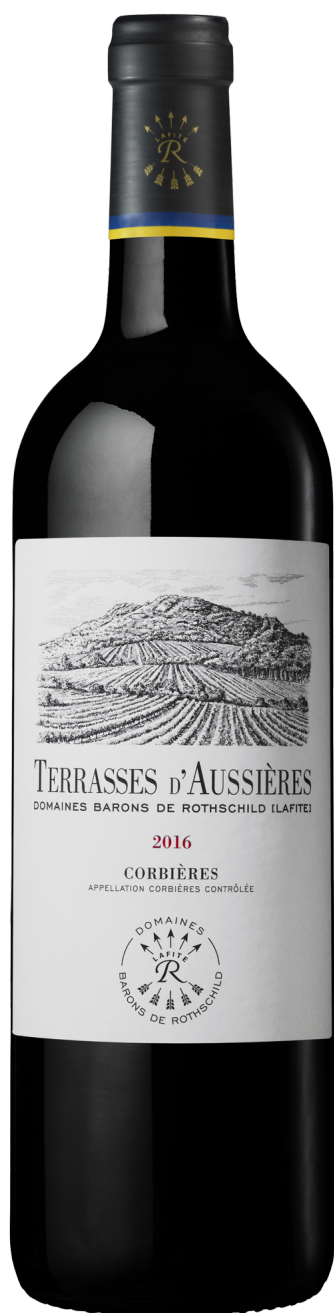
During fermentation regular pump over allows a gentle extraction of the tannins and phenolic compounds. Once the fermentation is completed, the wine is left untouched for a couple of days. Total maceration time stretches 15-20 days.

■ TASTING NOTES

Dark red with a beautiful brightness.

Open, powerful nose, with the notes of garrigue and clove that are characteristic of wines from Corbières' best terroirs.

After a smooth, fresh attack on the palate, the wine develops more power. Very good, dense structure. Despite their youth, the tannins are already supple and supported by well-integrated wood. This wine presents a particularly fine harmony between freshness and structure.



TECHNICAL INFORMATION

Varietals : Syrah 49%, Carignan 23%, Mourvèdre 14%, Grenache 14%

Yield : 40 hL/ha

Alcohol content : 13.5 % vol.

pH : 3.5

Total acidity : 3.20 g/l