

DOMAINE D'AUSSIÈRES



ALTAN D'AUSSIÈRES 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 : AOC Corbières, Languedoc-Roussillon, France

The property is nestled in steep hills, slightly inland from the Mediterranean coast near Narbonne in the south of France.

Terroir : Altan is named after a wind that blows in from the sea. The grapes are selected from the plots at the base of the slopes that separate the property from the Mediterranean, thus benefiting from the breeze that brings freshness and humidity and tempers the sometimes dry, arid climate. These conditions allow the berries to maintain a good balance and to keep relatively fine skins.

■ 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

Altan d'Aussières is a wine that perfectly embodies the typical characteristics of the Corbières' iconic grape varieties. Both the vinification and ageing processes have been designed to bring out the best in each grape variety. 50% of the grapes were vinified using carbonic maceration to express the distinctive aromatic markers of Carignan and Syrah. The rest of the grapes are vinified using traditional methods in stainless steel and cement vats. In order to preserve the pure expression of the terroirs obtained during vinification, ageing is carried out without barrels to avoid any additional external aromatic influences. It takes place for 12 months in vats, then 6 months in the bottle. This second period allows the wine to regain its fullness and cohesion after ageing in vats and bottling. Altan d'Aussières offers a harmonious expression as soon as it is opened, without the need for additional bottle ageing.

■ TASTING NOTES

Altan is a powerful wine, combining freshness and finesse.

Carbonic maceration reveals the intensity of the fruit as well as aromas of garrigue, while Syrah brings complexity and delicate peppery notes.

The palate is velvety, supported by silky tannins, and unveils a dense, harmonious and indulgent wine.

TECHNICAL INFORMATION

Varietals : Grenache noir 36%, Carignan 27%, Syrah 23%, Mourvèdre 9%, Cinsault 3%, Marselan 2%

Alcohol content : 14,67 % vol.

pH : 3,76

Total acidity : 2.94 g/l

