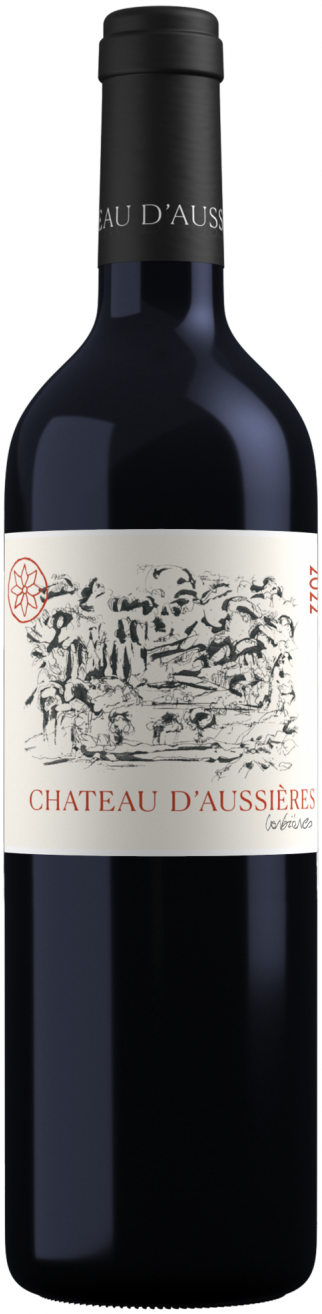


CHÂTEAU D'AUSSIÈRES 2022

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 : The grapes for Château d'Aussières are sourced from selected plots on the tops of the hills. The soil is very shallow, consisting of sandstone with very little clay, and water is scarce. As a result, the yields are very low. The blend consists primarily of Syrah and Mourvèdre. The Mourvèdre vines have been producing grapes of outstanding quality for the past few years, as they reach maturity. Green harvests are carried out and the grapes are strictly selected in order to obtain a wine that combines power and precision.

VINTAGE SUMMARY

After a winter corresponding to what is becoming normal, some nights below zero with rather mild days. An episode of frost after budburst caused some damage. The months of March and April brought sufficient rain which allowed a good start of the vegetation. The rain left us alone until the end of June leaving us confident on the sanitary level. A nice thunderstorm at the end of June enabled the vines to withstand the hot weather of July and August without any particular stress. In summary, even if the total rainfall was not important, its timing was perfect. During the harvest, the weather conditions were globally favorable: little humidity, seasonal temperatures and a good sunshine which allowed a good maturation of the grapes.

WINE MAKING SCHEME

Vinification is carried out in a traditional manner. Alcoholic fermentation takes place in stainless steel and cement tanks at controlled temperatures. During fermentation, regular pump-overs ensure a gentle and gradual extraction of tannins. At the end of the fermentation, the wine is left to rest for two days. The total maceration time ranges from 15 to 20 days. 50% of the wine is aged in oak barrels (of which one-third are new barrels), mainly made by the Tonnellerie des Domaines in Pauillac.

TASTING NOTES

Lovely garnet colour.
The nose is delicate, revealing notes of black fruit, sweet spices, and clove.
On the palate, the wine's aromatic complexity blends perfectly with its texture. The tannins are delicate and velvety.
The silky finish lingers with subtle hints of tapenade, ending on a touch of vanilla.

TECHNICAL INFORMATION

Varietals : Syrah 52%, Mourvèdre 32%, Grenache noir 10%, Carignan 6%
Alcohol content : 15 % vol.
pH : 3,71
Total acidity : 3,3 g/l