

HAMEAU D'AUSSIÈRES 2021

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 Languedoc, 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 traditionnal Languedoc 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

Winter 2021 was characterized by relatively cold temperatures compared to the four previous vintages. It was marked by several successive frost episodes, one of which was particularly severe on the night of April 7-8th, while some plots with early-ripening grape varieties had already begun to sprout. It was the most intense and extensive frost episode that Domaine d'Aussières has experienced since 2017. Another noteworthy meteorological event was the low rainfall during the vegetative cycle. This water deficit delayed the restart of the vines after the frost. The soils could only be recharged with water at the very end of the season, after the harvest. These weather conditions resulted in delaying the growth and development of the vines and ultimately the ripening period. Harvesting began on September 13th, two weeks later than in 2020.

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

Attractive garnet colour with purple highlights.
The nose is generous and inviting.
The palate opens with notes of black fruit, blackberry and blueberry, followed by a bouquet of garrigue dominated by notes of summer savory, leading to subtle toasty and vanilla undertones.
The finish extends with delicate fragrances of violets and liquorice.

TECHNICAL INFORMATION

Varietals : Syrah 43%, Carignan 31%, Grenache noir 17%, Mourvèdre 9%
pH : 3,39
Total acidity : 3,53 g/l