

AUSSIÈRES

CHÂTEAU D'AUSSIÈRES 2013

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 mainly of Syrah and Mourvèdre, with small quantities of Grenache and Carignan. 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

The Languedoc was spared the vagaries of the weather that affected France's other wine-producing areas, but 2013 was still an unusual year in terms of climate. Abundant rain during the autumn of 2012 was followed by a fairly dry winter. The cold, wet spring contrasted with the temperatures in the first few months of 2013, which were quite mild, in line with averages for the Languedoc.

July and August were sunny and hot, enabling the vines to partially catch up after the slow start to the growth cycle. A relatively cool, dry September and October permitted a slow ripening of the tannins, and helped preserve the freshness all of the grape varieties.

■ WINE MAKING SCHEME

Vinification is performed traditionally. Alcoholic fermentation takes place in temperature controlled stainless steel and concrete vats. Some of the Carignan undergoes carbonic maceration, which confers the wine its unique balsamic notes. During fermentation, the fermenting wine is regularly pumped over to allow a gentle extraction of the tannins. Once fermentation is completed, the wine is left undisturbed for a couple of days. The total maceration time is 15-20 days. 40% of the wine is aged in oak barrels (50% new oak), partly coming from the Tonnellerie des Domaines in Pauillac.

■ TASTING NOTES

Intense, glittering red colour with a slightly bluish tinge.

The spicy nose offers peppery notes of cloves and fresh nutmeg.

On the palate, the attack is well-rounded, continuing with vanilla and silky tannins that accompany a long, elegant finish with notes of toast and caramel.



TECHNICAL INFORMATION

Varietals : Syrah 60%, Grenache 25%, Mourvèdre 15%

Yield : 35 hL/ha

Alcohol content : 14 % vol.

pH : 3.67

Total acidity : 3.25 g/l