

DOMAINE D'AUSSIÈRES



A D'AUSSIÈRES CABERNET SAUVIGNON - SYRAH 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 : IGP Pays d'Oc, France

The estate is nestled in the rugged hills just behind the Mediterranean coastline of Narbonne, in the South of France.

Terroir : The soil is very shallow and rocky on the slopes, and then becomes deeper and sandy in the flatter areas. Yields are kept intentionally low in order to conserve the vines' strength and to produce high quality grapes. The grapes come from the property's flattest, lowest areas, whose deep, well-drained soil under a layer of sandy silt provides optimal growth conditions for Syrah and Cabernet Sauvignon, giving a touch of Bordeaux elegance to this blend.

■ 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, which allowed us to be quite serene in terms of health. A beautiful storm at the end of June allowed the vines to withstand the heat of July and August without any particular stress. In short, even if the total rainfall was not significant, the timing was perfect.

During the harvest, the weather conditions were generally favourable: little humidity, seasonal temperatures and good sunshine which allowed the grapes to ripen well.

■ WINE MAKING SCHEME

The grapes are picked at optimal ripeness, destemmed and then vinified using traditional maceration methods.

The maceration period varies from 10 to 12 days with gentle extraction and fermentation at fairly low temperatures (around 25°C) in stainless steel vats in order to preserve the wine's full aromatic potential. Ageing is then carried out in vats so as to keep all of the fruit's freshness and purity.

■ TASTING NOTES

The robe is ruby-red with hints of violet.

Subtle on the nose with notes of wild berries and sweet spices.

On the palate, you immediately recognise the Mediterranean origin of the Cabernet Sauvignon and the finesse of its tannins in a warm vintage, giving way to luscious red fruit notes from the Syrah.

Good persistence on the palate, leading to a harmonious, fresh finish.



TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 66%, Syrah 34%

Alcohol content : 13.5 % vol.

pH : 3.46

Total acidity : 3.20 g/l