

# DOMAINE D'AUSSIÈRES



## A D'AUSSIÈRES CLASSIQUE CHARDONNAY 2023

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 soils are very shallow and rocky on the slopes, and deeper and sandy on the plain. Yields are voluntarily kept very low in order to preserve the vines and ensure the production of high quality grapes. This Chardonnay comes from the coolest plots of Aussières and selected neighbouring terroirs, in order to obtain a wine with distinctive freshness.

### ■ VINTAGE SUMMARY

The spring of 2023 was very similar to 2022, with a particularly hot April and very low rainfall in winter and spring. The vines started early and by mid-May they were already showing signs of water stress impacting vegetative growth. At the beginning of August, the vineyard was at mid-veraison and water stress was increasing, with Chardonnay and Grenache showing a better resistance. The second half of August was scorching, but 15 mm of rain enabled the harvest to start on August 25th. Another 50 mm of rain fell in mid-September, easing the end of the ripening process and giving the vines a chance to breathe after a very difficult year. The harvest went on smoothly. 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.

As every year, A d'Aussières Chardonnay is a blend of the estate's wines with wines selected from the best Languedoc terroirs for growing Chardonnay.

### ■ WINE MAKING SCHEME

Grapes are harvested before daylight when temperatures are at their lowest. After a few hours of cold maceration, they are pressed and fermented at low temperature in stainless steel tanks to preserve their aromatic potential. The wine is partly aged on lees in order to obtain a good balance between roundness and freshness.

### ■ TASTING NOTES

Bright, limpid color with pale yellow highlights.

The nose is summery, expressive and complex.

On the palate, the attack is lively revealing notes of yellow-fleshed fruit and exotic fruit. The finish is fresh with aromas of aniseed, enhanced by subtle hints of vanilla, giving this wine elegance and immediate pleasure.

#### TECHNICAL INFORMATION

**Varietals :** Chardonnay 100%

**pH :** 3.34

**Total acidity :** 3.39 g/l