

AUSSIÈRES

CHÂTEAU D'AUSSIÈRES 2008

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 winter and spring of 2008 were very dry but fortunately, at the end of May, there was plenty of rain. Then, despite the severe overall dryness, the vegetative cycle was able to continue very favourably due to a few strategic showers. The Tramontana and the sea breeze followed one another at the end of the summer, with regular sunshine and slightly below average temperatures.

■ 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

Colour dark garnet red, with hints of violet.

Excellent aromatic intensity dominated by red fruit and spices. Woody notes are subtle but definitely present. In the mouth, the light attack confirms the wine's youth. The wine quickly becomes full-bodied, developing on the palate with notes of dark fruit and spices. The immense richness of the Mourvèdre combines with the balance of the Syrah and Grenache to define a very elegant tannic structure. Mellow notes from the maturing process mingle harmoniously in the long, persistent finish.



TECHNICAL INFORMATION

Varietals : Syrah 58%, Mourvèdre 32%, Grenache noir 10%

Yield : 35 hL/ha

Alcohol content : 14 % vol.

pH : 3.84

Total acidity : 3.19 g/l