



AUSSIÈRES ROSÉ 2019

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 in the plain. Yields are voluntarily kept very low in order to preserve the vines and foster the production of high quality grapes.

■ VINTAGE SUMMARY

In the Languedoc, after a mild winter and a cool spring, temperatures rose, reaching a peak throughout the region at the end of June; this was followed by a hot summer. Fortunately, Aussières escaped the drought and the heatwave thanks to its ally the wind; in particular from the south-east: the "Marin" which brings just the right amount of moisture for the vines' growth. Finally, some rain at the beginning of September enabled the grapes to reach the desired levels of ripeness.

The Carignan, Mourvèdre and Grenache benefited the most from these conditions and in this vintage reveal superb freshness and aromatic intensity.

■ WINE MAKING SCHEME

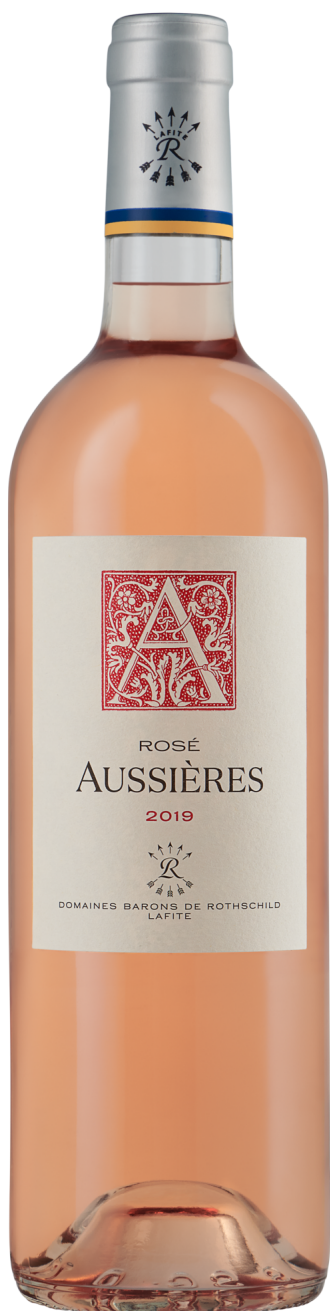
Grapes are pressed on arrival at the winery and transferred in temperature controlled stainless steel tanks. After 15 days of fermentation at 18°C, the wine is aged for 4 months in tanks to preserve the purity of the fruit.

■ TASTING NOTES

Beautiful grapefruit colour with glints of raspberry.

Very appealing, expressive nose with generous notes of fruit and boiled sweets.

The palate is rounded, full and generous, offering a fresh, spicy finish with notes of white pepper and liquorice.



TECHNICAL INFORMATION

Varietals : Grenache noir 54%, Mourvèdre 33%, Cinsault 13%

Yield : 55 hL/ha

Alcohol content : 13.5 % vol.

pH : 3.26

Total acidity : 3.28 g/l