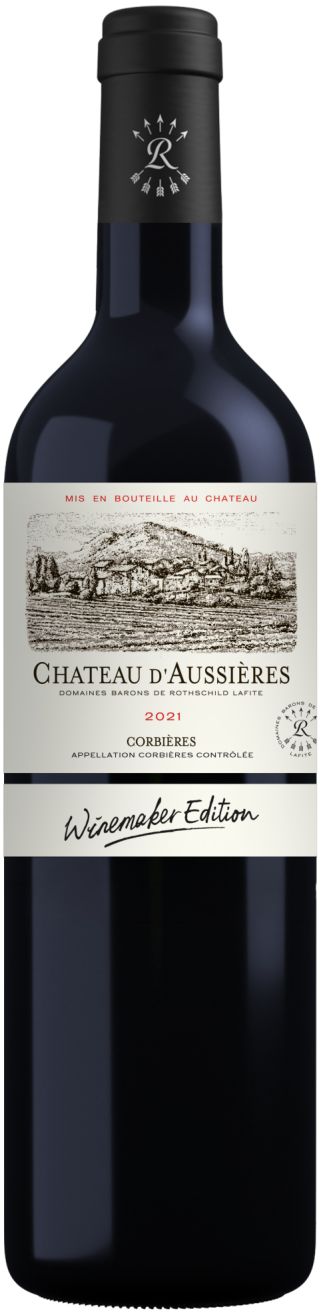


CHÂTEAU D'AUSSIÈRES WINEMAKER EDITION 2021

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 primarily of Syrah and Mourvèdre. 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

Winter 2021 was characterized by relatively cool temperatures compared to the four previous vintages. It was notably marked by several successive frost episodes, one of which was particularly strong during the night of April 7 to 8, when some plots had already begun to sprout (early grape varieties). Since 2017, this has been the most intense and extensive frost episode experienced at Domaine d'Aussières. Another notable meteorological event is the low rainfall during the vegetative cycle. This water deficit delayed the resumption of vine growth after the frost. The soil could only be replenished with water very late in the season, after the harvest. These meteorological phenomena resulted in delaying the growth and development of the vines and ultimately the maturation period. Harvest commenced on September 13, with a two-week delay compared to 2020. Weather conditions were generally favorable. Only a few days of rain interrupted the harvest schedule, but in return, they helped complete the ripening of the latest grape varieties.

WINE MAKING SCHEME

Vinification is carried out in a traditional manner. Alcoholic fermentation takes place in stainless steel and cement tanks at controlled temperatures. During fermentation, regular pump-overs ensure a gentle and gradual extraction of tannins. At the end of the fermentation, the wine is left to rest for two days. The total maceration time ranges from 15 to 20 days. 50% of the wine is aged in oak barrels (of which one-third are new barrels), mainly made by the Tonnellerie des Domaines in Pauillac.

TASTING NOTES

Château d'Aussières 2021 displays a deep garnet hue.
The indulgent nose offers aromas of dark fruit, with cherry and blackberry blending with hints of almond and dark chocolate.
The palate is harmonious, highlighted by oak and subtle toasty notes. The chalky tannins contribute to the unique power of Château d'Aussières.

TECHNICAL INFORMATION

Varietals : Syrah 56%, Mourvèdre 27%, Grenache noir 10%, Carignan 7%
Alcohol content : 14,5 % vol.
pH : 3,57
Total acidity : 3,49 g/l