

AUSSIÈRES ROSÉ 2025

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

Winter and early spring brought more rainfall than the two previous vintages. Budbreak went smoothly despite relatively dry conditions and, as early as May, temperatures rose above seasonal averages. Several heatwaves occurred in June, July and August. The intense heat and strong winds made the summer of 2025 particularly scorching, and several wildfires swept through the Corbières massif. Vine growth stopped early, but the grape load remained significant. The thunderstorm of July 14 temporarily revived vine growth, yet the tramontane kept blowing, increasing the vines' water demand. By the end of August, the weather turned humid and heavy, though the grapes remained healthy. Chardonnay harvests began in mid-August, while those for rosé wines started in September. Syrah was harvested during the first half of September, followed by the other red grape varieties.

WINE MAKING SCHEME

Grapes are pressed on arrival at the winery and transfered 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

An elegant, intense pearlescent colour.
The nose opens with aromas of fresh fruit, revealing notes of citrus and red berries. Indulgent hints of English sweets complete the bouquet.
The palate is round and lively altogether, leading to a beautiful freshness evoking the sea breeze.

TECHNICAL INFORMATION

Varietals : Grenache noir 90%, Syrah 10%
pH : 3,2
Total acidity : 2,97 g/l