A D'AUSSIÈRES ROUGE 2020

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.
The grapes come from flatter, lower lying parts of the estate where the deeper soils with underlying sandysilt provide the optimal growing conditions for grape varieties more associated with the Bordeaux region : Cabernet Sauvignon and Cabernet Franc that contribute to the complexity of this blend.

VINTAGE SUMMARY

The relatively mild winter in 2020 led to an early bud break and increased the threat of fungal diseases. A warm, relatively wet summer, with a hot, dry late summer period, without scorching high temperatures, allowed the grapes to reach their optimal aromatic potential slowly, while maintaining a sufficient level of acidity.
As the growth cycle progressed, the vines lost some of their earliness and the grapes were harvested about ten days earlier than the previous vintage.

WINE MAKING SCHEME

The grapes are picked at optimal ripeness, destemmed and then vinified using traditional maceration methods.
The maceration period varies from 10 to 12 days with gentle extraction and fermentation at fairly low temperatures (around 25°C) in stainless steel vats in order to preserve the wine's full aromatic potential. Ageing is then carried out in vats so as to keep all of the fruit's freshness and purity.

TASTING NOTES

This 2020 vintage has an intense, dark colour with glints of purple.
On aeration, the nose opens up substantially offering a rich aromatic profile, with pronounced Mediterranean aromas typical of our terroir, with sweet spices, liquorice, stewed garrigue fruit (figs, redcurrants, strawberry tree, almonds).
The palate is very pleasant, characterized by balance and harmony. Soft, elegant tannins coat flavours of Mediterranean cuisine (piquillo peppers stuffed with tapenade, fig jam, etc.), accompanied by notes of smoked tea and cigar.
A wine with a multi-faceted character, Aussières Rouge can be consumed on almost any occasion and be paired with a very wide variety of foods.

TECHNICAL INFORMATION

Varietals : Grenache noir 30%, Syrah 29%, Cabernet franc 12%, Marselan 10%, Alicante-henri-bouschet 10%, Cabernet sauvignon 7%, Mourvèdre 2%
Yield : 60 hL/ha
Alcohol content : 13.5 % vol.
pH : 3.65
Total acidity : 3.05 g/l