


# A D'AUSSIÈRES ROUGE 2023

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, Cabernet Franc and Merlot. Blended with Mediterranean grape varieties, they contribute to the wine's complexity.

## VINTAGE SUMMARY

The spring of 2023 was very similar to 2022, with a particularly hot April and very low rainfall in winter and spring. The vines started early and by mid-May they were already showing signs of water stress impacting vegetative growth. At the beginning of August, the vineyard was at mid-veraison and water stress was increasing, with Chardonnay and Grenache showing a better resistance. The second half of August was scorching, but 15 mm of rain enabled the harvest to start on August 25th. Another 50 mm of rain fell in mid-September, easing the end of the ripening process and giving the vines a chance to breathe after a very difficult year. The harvest went on smoothly.

## WINE MAKING SCHEME

The grapes are picked at optimal ripeness, destemmed and then vinified using traditional maceration methods. The maceration period varies from 12 to 15 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

The wine displays a beautiful ruby color.
The fresh and expressive nose opens with notes of raspberry and sweet spices.
Soft and silky on the attack, this wine reveals a wide aromatic bouquet leading to a rounded palate marked by the indulgence of forest fruit and the lushness of garrigue.

### TECHNICAL INFORMATION

**Varietals** : Syrah 30%, Grenache noir 20%, Cabernet sauvignon 10%, Marselan 9%, Carignan 8%, Merlot 7%, Cabernet franc 6%, Mourvèdre 5%, Alicante-henri-bouschet 4%, Petit verdot 1%
**pH** : 3.68
**Total acidity** : 3.21 g/l